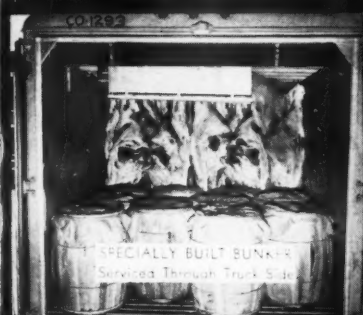


THE NATIONAL Provisioner

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\$18⁰⁰



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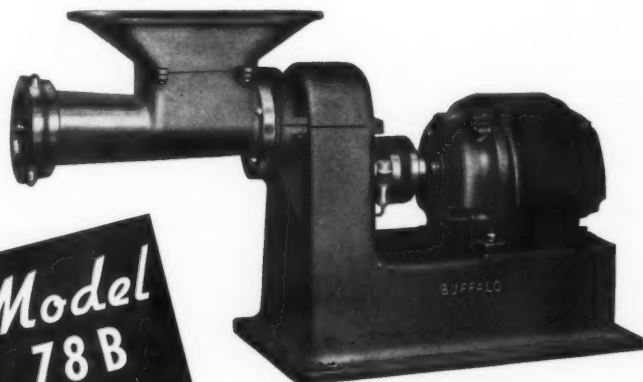
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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Official Organ Institute of American Meat Packers

Volume 103

JULY 6, 1940

Number 1

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★

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn st., Chicago.

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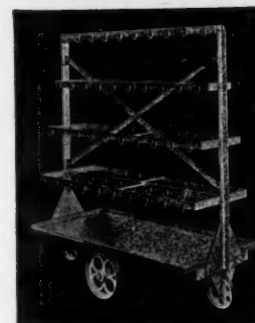
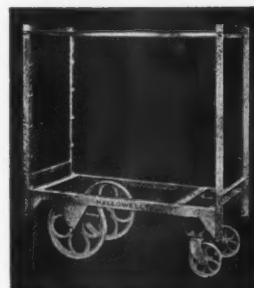
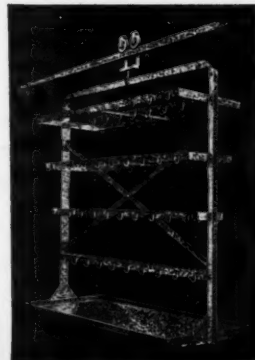
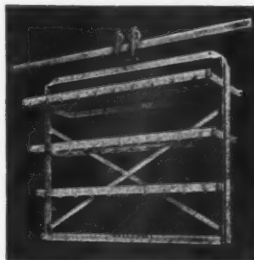
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When you're in the market for new equipment be sure to investigate "Hallowell" and in the meanwhile get a copy of our catalog prepared especially for Packing Plants. It's yours for the asking.

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WILLIAM DAVIES COMPANY, INC., know they have a smart sales advantage when they use the 100% transparency of "Cellophane" cellulose film to show off the quality and appetite appeal of their pork sausage. They know housewives prefer to buy what they can see.

The bright sparkle of "Cellophane" commands the shopper's quick attention. It effectively displays the brand name, insuring positive identification—and repeat sales. And its atmosphere of "quality" builds consumer confidence . . . wins new business.

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► Let our packaging experts work with you in developing attractive, salable units for your pork sausage. No obligation. Just write: "Cellophane" Division, E. I. du Pont de Nemours & Co. (Inc.), Wilmington, Delaware.

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DEXTROSE
SUGAR**



**THIS
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DEXTROSE
SUGAR
helps
develop and
protect
COLOR
IN MEAT**

● In fresh sausage Cerelose protects the desired color. In all kinds of sausage Cerelose, pure Dextrose sugar, helps to develop that good color. Many meat packers are enthusiastic in their praises of Cerelose. They recognize that this pure Dextrose sugar is an aid in the fixation of color. They also appreciate its economy.



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**"WE'RE THE ONLY ONES WHO
CAN INCREASE YOUR SALES!"**



Armour's Natural Casings help make the kind of sausage American families want

● We all know, of course, that Mr. and Mrs. Consumer are the main consideration when we plan to sell goods.

But have you ever stopped to list the number of advantages Armour's Natural Casings can give your products?

First of all, we must remember that the porous texture of Armour's Natural Casings allow the great smoke penetration which means so much to sausage flavor. And flavor is the number one point in the housewife's mind when she buys.

Second, the appetizing appearance these cas-

ings give your sausage should be considered. They're flexible... and that means they cling tightly to the sausage, giving it an attractive, well-filled look that has a great deal of sales appeal.

Then, too, Armour's casings are *natural* protectors of your sausages' flavorful juiciness.

All things considered (and that should include the fact that Armour offers you a complete line to satisfy *all* your needs *when* you use them), we naturally feel that Armour's Natural Casings are your logical choice. Phone your Armour Branch House today.

ARMOUR'S NATURAL CASINGS

NEWS HIGHLIGHTS *Of The Week*

FSCC Buys 24,510,000 Pounds of Pork Products

Pork and lard purchases by the Federal Surplus Commodities Corp. under buying Announcements Nos. 18 and 19 were made public on June 29. Purchases under Announcement No. 18 consisted of 3,045,000 lbs. of D. S. fat backs and 1,780,000 lbs. of D. S. bellies. Purchases under Announcement No. 19 were 13,590,000 lbs. of lard and 6,095,000 lbs. of smoked pork, consisting of 1,450,000 lbs. regular hams; 900,000 lbs. skinned hams; 950,000 lbs. picnics and 2,795,000 lbs. of bacon.

Total purchases of pork and lard since last December have been summarized as follows by the Institute of American Meat Packers:

	lbs.	lbs.
Smoked Pork:		
Regular Hams	14,856,000	
Skinned Hams	10,422,500	
Picnics	6,384,000	
Bacon	34,251,000	66,113,500
Dry Salt Pork:		
Fat Backs	30,772,000	
Bellies	13,713,000	44,485,000
Lard		130,738,028

RAIL LIVESTOCK PICK-UP

Tariffs under which railroads have been making truck pick-ups of livestock from farms in Illinois, Iowa and Wisconsin for shipment to Chicago, East St. Louis, Indianapolis, Madison, Peoria and Springfield have been held unlawful by the Interstate Commerce Commission. The carriers have been making such pickups within a 10-mile radius of their country stations.

The commission's main objection to the arrangement was that the carriers were going outside their field of transportation in performing such services. The report said that a coordinated service that would provide for the use of trucks in conjunction with railroads in the hauling of livestock might well be desirable, but that such service could be accomplished lawfully by establishment of joint rates between the railroads and connecting motor carriers.

Tax Bills to Be Higher Under New Revenue Act

Meat packing companies will pay more in federal taxes on their corporate incomes and the tires, tubes, trucks, electric power, gasoline and oil which they use will be taxed more heavily under the Revenue Act of 1940, which was signed by the President on June 25.

Corporation income tax rates of 12.5, 14, 16 and 18 per cent under the old law are increased permanently to 13.5, 15, 17 and 19 per cent under the new act. In addition, there is superimposed 10 per cent of the tax computed under the new permanent rate schedule. Both the permanent and temporary increases are applicable to taxable years beginning after December 31, 1939.

The following table shows the effective rates of the new and old tax on corporate income (including the 10 per cent super tax), assuming that there is no tax-free interest, no dividends received and no capital gains or losses:

Net Taxable Income	Old Law		New Law	
	Amount of Tax	Effective Rate, Pct.	Amount of Tax	Effective Rate, Pct.
\$ 5,000	\$ 625	12.5	\$ 742	18.8
10,000	1,325	13.2	1,567	15.7
25,000	3,525	14.1	4,152	16.6
50,000	9,000	18.0	10,450	20.9
100,000	18,000	18.0	20,900	20.9
1,000,000	180,000	18.0	209,000	20.9

The new revenue law imposes the following excise taxes (effective July 1) on products used by packers:

	Old Law	New Law
Tires	2½c	2½c
Tubes	4c	4½c
Auto truck chassis2 pct.	2½ pct.
Automobiles3 pct.	3½ pct.
Electrical energy3 pct.	3½ pct.
Gasoline	1c	1½c
Lub. Oils	4c	4½c

TREND OF BUYING POWER

Income payments and factory employment and payrolls, indices of consumer buying power which are of particular interest to the meat industry, declined during the first five months of 1940. However, there probably was some improvement during June.

Unemployment Decreases 4 Per Cent During May

Unemployment in the United States declined 3.8 per cent from April to May, according to the preliminary estimate of The Conference Board. Total number of unemployed was 8,624,000 in May compared with 8,966,000 in April, the board reports. The decline of 342,000 unemployed was largely a result of the usual seasonal rise in agricultural employment.

Manufacturing was the only major industry showing a decline in employment, and that was in line with the normal seasonal trend. The construction industry did not show its usual large employment increase from April to May.

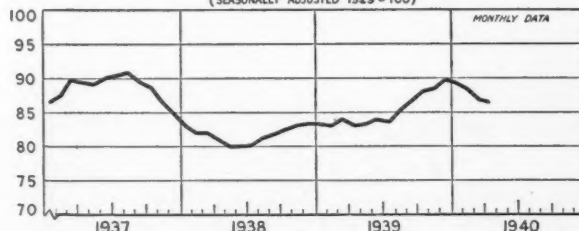
FSCC AND AAA UNIT MERGE

The Federal Surplus Commodities Corp. and the Division of Marketing and Marketing Agreements, U. S. Department of Agriculture, have been combined in a new unit called the Surplus Marketing Administration. Milo Perkins, former president of the FSCC, is administrator of the new bureau.

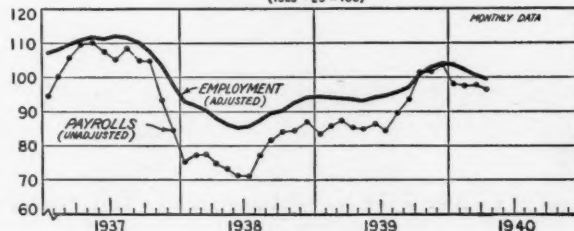
The Division of Marketing and Marketing Agreements formerly was under the Agricultural Adjustment Administration. The FSCC, a Delaware corporation, will continue to exist, but will operate as the division of distribution and purchase of the Surplus Marketing Administration.

Dr. E. W. Gaumnitz, former director of the Division of Marketing and Marketing Agreements, and Philip F. Maguire, executive vice president of the FSCC, are assistant administrators and will continue in charge of their respective fields. H. C. Albin, former chief of the purchase and distribution division of the FSCC, will continue in this position with the Surplus Marketing Administration. Mr. Perkins and Mr. Maguire will continue as officers of the FSCC. The address of both the old and new organization is 1014 Fifth st., N.W., Washington, D.C.

INCOME PAYMENTS
(SEASONALLY ADJUSTED 1929 = 100)



FACTORY EMPLOYMENT & PAYROLLS
(1923 - 25 = 100)



PACKER CAN SPICE HIS LINE THROUGH VARIETY IN LOAVES

PACKERS and sausage manufacturers might well take a tip from the bakers.

The baker adds variety to his line of staple, volume items—bread, pies and cakes—with a great many specialties. At least one or two of these specialties are new each week, even though the novelty may lie only in different flavoring, icing or a change in shape.

The baker regards this "change of pace" as very important. The new items bring customers into his store, give him something to talk about and merchandise and keep his customers from becoming tired of the "same old things."

Not only are his specialties important in themselves, but they also are the leaders which help him to retain and build his business in the regular, everyday products of his bakery.

Ready-to-eat meats are the specialties of the meat packer and sausage manufacturer. Among these there is none more useful in providing a "change of pace" than the meat loaf.

A Warm-Weather "Natural"

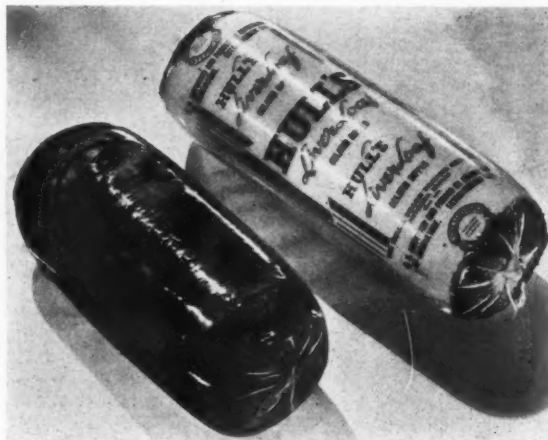
This is especially true when warmer weather has made the home kitchen an unpopular spot. The housewife wants ready-prepared foods, but she also wants variety of appearance and flavor; appetites are hard enough to arouse during hot weather without the added handicap of monotony.

There are literally hundreds of meat

loaves which the intelligent processor can produce by using new combinations of meats; by adding vegetables, nuts, soya flour, cheese and other food products to meat; by achieving flavor distinction through seasoning and spices; by garnishing with colorful fruits and

TWO GOOD SELLERS

Luncheon meat and liver loaf made by Hull & Dillon Packing Co., Pittsburg, Kans., are packaged in artificial transparent casings. Transparent packaging materials fit in with the modern tendency to tell or show the consumer what she is buying. (Photo Sylvania Industrial Corporation, New York City.)



vegetables; by covering loaves with attractive and tasty glazes, by packing the product in appealing wraps or containers, and shaping it in novel forms to catch the interest of consumers.

Packaging has become a dominant element in meat loaf sales in recent years; the advent of transparent cellu-

lose wraps and artificial casings has opened up new possibilities in merchandising and stimulated production of a more varied line of specialties.

A number of "short form" meat loaf formulas follow, but this list only outlines the wide variety of products which can be made. There are hundreds of others and packers and sausage manufacturers are developing new ones every day.

BASIC FORMULA.—Using a basic formula, the processor can work out a number of different loaves through addition of such ingredients as cubed fat,

pickled, cheese, macaroni, etc. One formula of this type calls for:

- 60 lbs. beef or veal
- 40 lbs. regular pork trimmings
- 6 lbs. binder

Chop beef or veal with ice and when about three-fourths chopped add binder and more ice. When meat is well cut, add pork trimmings. Following seasonings are added during chopping:

- 1½ lbs. salt
- 7 oz. white pepper
- 2 oz. coriander
- 2 oz. ground celery seed
- 2 oz. ginger
- 2 oz. mace
- 7 oz. sugar

When chopping is finished, fill meat into loaf pans or retainers and hold at room temperature for several hours until there is no longer any danger of a cold center in the loaf. Cook or bake this loaf in customary manner. Almost any type of garnish may be added to the basic formula.

LIVER-BACON LOAF.—Any good liver cheese or braunschweiger formula can be used as a base for this loaf. A satisfactory mixture may be made from:

- 45 lbs. fresh pork livers
- 15 lbs. fresh veal
- 20 lbs. fresh pork cheeks
- 20 lbs. fresh regular pork trimmings

Slash livers, soak in cold water, scald in boiling water for 12 to 15 minutes and then grind through ½-in. plate. Other meats are scalded and ground through ½-in. plate. All meats should be cold when ground. Put meats in si-



MORRELL MAKES VARIED LOAF LINE

A few of the meat loaves and specialties made by John Morrell & Co., Ottumwa, Ia. (Photo Transparent Package Co.)

lent cutter and add some water or cooking broth during cutting; do not put in too much moisture. Add following seasoning during cutting:

2 lbs. 1 oz. salt
5 oz. white pepper
2 oz. nutmeg
1½ oz. ground celery seed
¾ oz. cardamom
3 or 4 drops oil of lemon

Each 85 to 90 lbs. of liver-meat is mixed with 10 to 15 lbs. of cured and heavily smoked belly trimmings. Belly trimmings are cubed or ground through ¼-in. plate.

Stuff liver-bacon mixture in artificial casing or loaf pan with back fat liner and cook for 3 hours at 170 degs. F. Liver-bacon loaf may also be made with a straight liver loaf mixture which is covered with strips of bacon.

NEW AMSTERDAM HAM.—This pork and beef loaf is covered with caul fat and artificially cased. It presents a striking appearance when cut. Following meats are required:

20 lbs. fresh bullmeat
60 lbs. lean pork trimmings
20 lbs. fresh lean veal

The lean pork trimmings are ground through ¾-in. plate and veal and bull meat through finest plate twice. Place meat in mixer and mix for 3 or 4 minutes with 3 lbs. dry milk solids and ice water in which following seasoning and curing ingredients have been dissolved:

2½ lbs. salt
3 oz. sodium nitrate
8 oz. dextrose
9 oz. prepared loaf seasoning
6 oz. ham spice

Fill in molds lined with caul fat and cook for 3½ hours at 160 degs. F. When chilled dip in gelatin and stuff in artificial casings.

APPETIZER LOAF.—Cubed tongue and snouts which this loaf contains contrast nicely with the lighter meat in which they are embedded. The meat formula calls for:

50 lbs. fresh veal
30 lbs. regular pork trimmings
10 lbs. cured pork snouts
10 lbs. cured pork tongues

Beef and pork are cut in silent cutter with commercial cure or:

2 lbs. salt
½ oz. nitrite of soda
4 oz. sugar

Following ingredients are then added:

5 oz. white pepper
2 oz. mace
2 oz. cardamom
2 oz. ginger

Snouts and tongues are cut in head cheese cutter and are added to finely cut pork and veal in mixer. Mix thoroughly and stuff in loaf retainers. Cook loaves at 100 degs. F. for 45 minutes and then cook for another 3½ hours at 160 degs. F. Put loaves (still in molds) in cooler to chill. Remove from forms after chilling, dip in thin gelatin and stuff in artificial casings.

HAM LOAF.—If this product is sold as "ham" loaf it should be made of ham trimmings, heavy or cushion bruised

hams, etc. The cured meat used should not be over 80 per cent lean. Run 100 lbs. of cured meat through ½- or ¾-in. plate and place in mixer with:

5 oz. white pepper
8 oz. sugar
1 oz. ground celery seed
¾ oz. ground cloves
½ oz. cinnamon
5 tablespoons maple flavoring

Smooth appearance and firmness of loaf may be increased by addition of 1 to 2 lbs. gelatin and 3 lbs. dry milk solids or other binder. One pound of brown sugar and 1 oz. maple flavoring may be substituted for the seasoning formula given above. Loaf meat is filled in molds lined with parchment and

FOUR NEAT LOAVES

These four specialties demonstrate the appeal of attractive packaging and unusual appearance. The fat covering of the liver loaf (lower left) makes a good background for the Cudahy label. The crusty brown finish on the Century and Sandwich loaves takes them out of the standardized class and gives them an air of home-made individuality. The Cudahy sandwich loaf contains pickles and pimientos, one of the many meat-food combinations possible in loaf making. (Photos Du Pont "Cellophane.")



cooked for 3½ hours at 165 to 170 degs. F.

Resulting loaves, after chilling, may be stuffed into artificial casings. If not stuffed, they may be sprinkled with sugar and decorated with fruit. Such uncased loaves are put in a 550-deg. oven for 6 minutes, resprinkled with sugar and heated for another 8 to 10 minutes.

Under another method the uncooked loaves in artificial casings are placed in wire cages and baked in the oven or smokehouse. If an oven is used, the temperature should be low to start and should rise gradually to not higher than 300 degs. Hold at this temperature until finished. Smokehouse processing is started at 130 degs., the temperature raised over 1 hour to 160 degs., and then rapidly up to 180 to 190 degs. until inside temperature of loaves is 157 degs.

MUSHROOM MEAT LOAF.—A 60 per cent beef and 40 per cent pork formula is used in making this product. Pork is ground through ½-in. plate and about 5 per cent moisture added. One pound of mushroom powder is mixed with pork and the mixture is fried slowly. Pork is then cooled to 50 degs. F.

Two or three cans of mushrooms are

simmered in cooking fat for a few minutes and then cooled to 50 degs. Chop beef to binding consistency, adding ice, and mix with desired spices. Pork and beef are mixed and mushrooms added on the last turn. Start baking these loaves at 180 degs., raising the temperature to 200 degs. within an hour. Hold at 205 degs. for 2 hours. Loaves may be decorated with mushroom buttons.

ROAST BEEF LOAF.—Use 100 lbs. of good fresh beef containing chunks of white fat but no sinew. Grind beef through 1½-in. plate and place in jacketed kettle with 2 lbs. 10 oz. of finely ground onions and enough water to cover. Cook for 4 to 5 hours, or until beef is tender. Water may be added during

cooking but there should be some thickening of liquid into gravy at end of cooking.

Draw off liquor when meat is nearly ready and mix with 2 lbs. gelatin. Pour gelatin-gravy mixture over meat and stir with following seasoning ingredients:

3 lbs. 5 oz. tomato ketchup
2 oz. Worcestershire sauce
2 lbs. salt
4 oz. black pepper
3 lbs. dry milk solids

Cook meat for an additional 15 minutes, stirring constantly; drain gravy off meat when cooking is completed and save it. Stuff mixture into molds or retainers and add gravy to each mold; do not press lids on molds as this would squeeze out gravy. Hold molds overnight in cooler and remove loaves next morning. Stuff in artificial casings.

CORNED BEEF HASH LOAF.—Following ingredients are used:

60 lbs. corned beef
40 lbs. boiled potatoes

Corned beef is cooked at 212 degs. F. until tender. Beef is then ground through ¾-in. plate. Potatoes, preferably Spalding, Rose, Irish Cobbler or Red Bliss, are cooked with skins on.

(Continued on page 15.)

The Packers' Forum

AN IDEA EXCHANGE FOR THE INDUSTRY

Editor THE NATIONAL PROVISIONER:

The suggestion was made in the Provisioner some time ago that it might be possible to reduce unproductive labor at the sausage stuffing bench by an arrangement whereby sausage could be linked on the stick. If such procedure can be worked out, we can obviously increase the production of each linker and cut linking cost.

I read the magazine carefully but I have not seen any further reference to this subject. Has any packer developed a method? If so, I should like to have information concerning it.

Yours truly,
SAUSAGE FOREMAN.

This subscriber refers to an article describing methods of speeding up operations and cutting costs at the sausage linking table in an Eastern plant which was published in the PROVISIONER of October 21, 1939. Some sausage is linked directly on the stick in this plant, the stick being supported at each end and about 4 in. or 5 in. above the table during the linking operation.

This is the only plant, known to this magazine, in which sausage is linked directly on the stick. If any other packers are linking in this manner the PROVISIONER will appreciate hearing from them.

Maryland

Editor THE NATIONAL PROVISIONER:

We are contemplating the construction of a new catch basin of the conventional baffle type. However, before

we proceed, we want to find out whether there are any improved types of catch basins or methods for separating grease from plant water before it enters the sewer.

Yours very truly,
C. W. J.

An article describing an improved type of packinghouse catch basin will appear in an early issue of THE NATIONAL PROVISIONER. This catch basin is unique in design and is considered to be the most efficient of its kind yet devised. Cost of construction would probably prohibit its use in small plants, although dimensions may be varied to suit requirements. If any packinghouse engineer or master mechanic has any ideas for improving the efficiency of the conventional type of baffled catch basin, the PROVISIONER would like to hear from him.

Chicago, Ill.

Editor THE NATIONAL PROVISIONER:

The Michigan sausage manufacturer, who asked for a method of producing hog skin appetizers in the June 8 issue of the PROVISIONER, will have little success trying to make these from bacon

NEW SWIFT PLANT OPENED

This new plant of Swift & Company at Los Angeles was visited by approximately 50,000 persons early this month in a two-day open house observance. It contains an all-electric testing kitchen and other modern features. Capacity of the plant is 1,500 cattle, 6,000 lambs and 5,000 hogs per week.

rinds. These rinds are thoroughly dried out and do not make a tasty, acceptable product.

Here is how I make these appetizers: I select fresh skins, free from fat and hair stubble, clean them well and boil until tender. When removed from the cooking water, the skins are drained, deep fried in lard and seasoned to taste. The result is really delicious.

Such a product, made in a uniform size (perhaps 2 or 3 in. square) and attractively packaged, should prove a ready seller and a profit-maker.

Yours truly,
L. S.

Editor THE NATIONAL PROVISIONER:

We use steel drums for storing tallow and occasionally have trouble getting them clean. At such times there is a substance which clings to the sides of the containers and cannot be loosened by steaming. What is this material and how can we remove it?

Very truly yours,
A MIDWEST PACKER.

Will some packer or renderer help this inquirer? If you have solved this problem, please send this information to the PROVISIONER.

TROOPS FED U. S. BACON

MONTREAL.—American bacon was fed to Canadian troops last winter because Canadian bacon was being stored in large quantities to maintain an even flow of bacon to Britain during the summer, Canadian officials revealed recently. It was explained that Canada agreed to supply 5,600,000 lbs. of bacon per week to Britain right through the summer. Britain had taken as high as 10 million and 11 million lbs. a week and the Canadian government had no way of knowing how long demand would continue at that rate.

Accordingly, during the late winter months, a reserve of 33 million lbs. was built up in storage. Deliveries by farmers this spring have been much greater than anticipated, making it possible to supply the 5,600,000 lbs. a week without drawing much on storage.



Chart and Control Record Aid in Purchasing Cattle on Basis of Yield

By F. W. WALLER*

IN DEALING with the vexing problem of making a satisfactory profit on beef, I believe the small packer should pay especially close attention to the factor of yield in his buying, although, of course, conformation, color of fat, etc. are very important.

When buying is based on estimated yield, and the price limits within which the beef must be priced are known, the

live cattle if the carcasses are to cost $\frac{1}{2}$ c per lb. less than the selling price. Yield is multiplied by the desired cooler cost to obtain the maximum price per cwt. which can be paid for the live cattle. This chart may be enlarged by raising the upper limit of the cooler cost above that shown here.

In the use of this chart, for example, if a steer was purchased for \$7.75 per cwt. and the yield was 50 per cent, the cooler cost of the carcass would be

Grade	Selling Price c lb.	Cost c lb.	38%	40%	42%	44%	46%	48%	50%	52%	54%	56%	58%	60%
A—Choice	16	15½				6.80	7.10	7.45	7.75	8.05	8.35	8.65	9.00	9.30
B—Good	15	14½				6.35	6.65	6.95	7.25	7.55	7.80	8.10	8.40	8.70
C(1)—Medium	14	13½	5.10	5.40	5.65	5.95	6.20	6.45	6.75	7.00	7.30	7.55	7.80	8.10
C(2)—Medium	13	12½	4.75	5.00	5.25	5.50	5.75	6.00	6.25	6.50	6.75	7.00	7.25	7.50
D(1)—Fair	12	11½	4.35	4.60	4.80	5.05	5.25	5.50	5.75	5.95	6.20	6.45	6.65	6.90
D(2)—Fair	11	10½	4.00	4.20	4.40	4.60	4.80	5.05	5.25	5.45	5.65	5.85	6.10	6.30
E—Common	10	9½	3.60	3.80	4.00	4.15	4.35	4.55	4.75	4.95	5.10	5.30	5.50	5.70

following buying chart will be of considerable value.

The chart is based on selling prices $\frac{1}{2}$ c per lb. over cooler cost. The carcass beef is graded A, B, C (1), C (2), D (1), D (2) and E.

The prices indicated under the columns headed by the percentage of yield are the maximum values per cwt. of the

live cattle if the carcasses are to cost $\frac{1}{2}$ c per lb. less than the selling price. The same grade of beef with a yield of 58 per cent could be purchased for \$9.00 per cwt. at the same cooler cost. If the cattle buyer is instructed to indicate the grade of cattle purchased and the estimated yield, then a report can be made up indicating just how well the buy turned out.

Beef buying can be closely controlled if a record is kept on results of each purchase. Such a record might be made up in the following form:

Live			Live			Buyer's Est.		Drsd.		Actual		Drsd.	
Grade	Wt.	Cost	Total	Grade	Yield	Wt.	Yield	Wt.	Yield	Cost	Total	Wt.	Total
A	700	8.35	\$58.45	A	54%	364	52%			16.06c	\$58.45		
Sale Carcass													
Wt.	Price	Return	Wt.	Price	Return	Wt.	Price	Return	Wt.	Price	Return	Wt.	Price
184	16c	\$29.44	92	12c	\$11.04	88	21c	\$18.48	364	16.19c	\$58.96		

JUNE MEAT TRADE REVIEW

Production of pork continued relatively large during June, and was estimated to have been the largest for that month in seven years, according to a review of the live stock and meat trade in June by the Institute of American Meat Packers.

Although official figures are not yet available, the Institute estimates that production of pork in June was the largest for that month since 1933, and that it apparently was one of the largest on record for the month of June. Production of other classes of meat during June apparently was about the same as production during the same period a year ago, although somewhat greater than the average production during the June five-year period, 1929-33.

Estimated production of pork during the first six months of the current year apparently was the largest for that period since 1928. Estimated aggregate production of beef during the first six months of 1940 was slightly greater than during the same period in 1939. Production of lamb during the first half

of this year also exceeded that of 1939, whereas production of veal apparently was about the same. Total meat production during the first six months of the current year was from 10 to 15 per cent above the corresponding period last year and the 1929-33 average.

Wholesale prices of most cuts of fresh pork declined somewhat during the earlier part of the month, but recovered toward the end of June. Declines also occurred in wholesale prices of veal and dressed lamb during the early part of June, but prices advanced as the month closed. There was little change in wholesale prices of most grades of beef during the early part of June, but prices advanced toward the close of the month.

The number of hogs marketed in June was substantially larger than the number marketed during the same month last year, and also larger than the average number marketed during the five-year period, 1929-33. Cattle marketings are estimated to have been somewhat fewer than those of a year ago, whereas marketings of lambs apparently were somewhat greater.

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Answer the questions asked and return the data to this magazine.

Your power plant situation will be analyzed by Mr. Mulloy and his opinion returned to you.

This service costs you nothing and places you under no obligation. It is limited to subscribers to THE NATIONAL PROVISIONER. Send your letter today.

DEFENDS TERM "TENDERAY"

Referring to the complaint recently filed in the United States District Court against the Kroger Grocery & Baking Co. by the Perfect Manufacturing Co., the Kroger Grocery & Baking Co. states that it does not believe that the trade-name "Tenderay" results in any confusion with the trade-mark "Tendra" in the minds of consumers. "Tenderay," the company points out, was adopted as a trade-name with the approval of legal counsel who were familiar with the existence of "Tendra." Any process or product promoting or facilitating added tenderness in meat would naturally adopt some variation of the phonetic "tender" as a descriptive trade-mark.

Meats sold under the "Tenderay" trade-name are not directly competitive with the product sold under the trade-mark "Tendra," the Kroger Company states. The latter is a product used for the treatment of meat by consumers, restaurants, institutions, etc., as a part of preparation for table use whereas meats sold under the "Tenderay" trade-name have been treated by a process developed through research by the Mellon Institute of Pittsburgh, Pa., with the cooperation of the Kroger Grocery & Baking Co. and the Westinghouse Electric and Manufacturing Co.

BRITISH POOL MARGARINE

Tightening its belt another notch in the face of wartime expediency, Great Britain this week announced that all margarine and compound cooking fat manufacturers would pool their resources and give up their individual identities for the duration of the conflict. Only two brands of margarine will be manufactured—a standard variety selling at 5 pence (about 8c) and a special brand selling at 9 pence (14c). Under the plan, the nation's margarine industry will operate as one company, designated as "Marcom, Ltd."

20 SECONDS FROM SLICER TO PACKAGE



One section of Bacon Slicing Room at Hunter Packing Co., East St. Louis, Ill.

To keep pace with today's industrial progress, bacon slicing must be handled with greatest possible speed, to insure the best appearing, and therefore the most salable bacon.

Examine the various packets of bacon at any meat counter and you'll be surprised to note the great difference in color. Ask the merchant which brand sells fastest and invariably he will point out one, perhaps two brands and you'll notice that the outstanding feature of the big sellers is their fresh-looking, appetite-appealing color.

Follow these brands back to their packing plants and you'll discover that extreme care is taken in slicing and wrapping. To a considerable extent, that's where the salability of packaged bacon is determined.

The most important factor in maintaining a rich "bloom" on bacon, is that after slicing, it is not exposed to the air any longer than is absolutely necessary.

According to stop-watch tests recently made in the bacon room

of one of America's leading packing plants, with U. S. Heavy Duty Slicers installed, no more than 20 seconds elapse between slicer and package. This applies to the popular half-pound packets and also to one-pound layer platter packs.

Another big advantage of U. S. equipment is that bacon can now be sliced at relatively high temperatures with room temperature as high as 60 degrees F. Bacon does not have to be "sharp" frozen for slicing on the U. S. From slab to package, it is kept at a more even temperature. When frozen for slicing and later subjected to higher temperatures, slices crack, fat separates from lean and color fades very noticeably.

The U. S. shingles uniform slices with clean edges right onto the conveyor. Groupers, scalers and packers have little occasion to touch the sliced bacon with their fingers. Generally speaking, scalers rarely find it necessary to add extra slices.

This modern, efficient unit will keep a production line busy, de-

livering up to 8,000 pounds in an 8-hour day. On the other hand, it is still a profitable installation when slowed down to accommodate 3 or 4 workers in plants with limited sliced bacon outputs, say as low as 6,000 pounds a week. The U. S. takes bacon slabs up to 27" long, 13½" wide and 4" thick.

For Smaller Bacon Packers

If you have a capacity of less than 4,000 pounds a week of sliced bacon, dried beef and boneless sliced ham and other meats, consider the U. S. Model 150-B that takes meats up to 24" long, 9½" wide and 5¾" high. It slices and stacks any thickness from ¼" to ½", and by using the Continuous Feed and Moving Conveyor, meats can also be sliced and shingled.

* * * * *

Interesting records of performance of U. S. Heavy Duty Slicers in various size plants are given in illustrated catalog. Copy will be sent upon request to U. S. Slicing Machine Co., La Porte, Ind.

(Advertisement)

PROCESSING *Methods*

Meat Loaves Can Spice Up the Packers' Line

(Continued from page 11.)

They should be cooked through, but not so much that they are soft and mealy. Peel and cut potatoes into 1/2-in. cubes. Put beef in mixer with following seasoning ingredients:

5 lbs. chopped onions
5 oz. ground white pepper
1 lb. salt
8 oz. gelatin dissolved in 6 lbs. water

Mix thoroughly and add potatoes, running mixer just long enough to distribute potatoes through mass. Place mixture in meat loaf containers without pressure lid. Top of loaf is smoothed and product held overnight in cooler to set. Remove from retainer next morning, dip in gelatin solution and stuff in transparent cellulose casing.

CORNERED BEEF NOODLE LOAF.—

Following ingredients are required:

20 lbs. canned or cooked corn beef
20 lbs. raw egg noodles
6 lbs. canned red pimientos
2 1/2 lbs. pistachio nuts
1 gal. mayonnaise

Put 75 lbs. water in jacketed kettle and bring to 180 degs. Add noodles and cook until tender; reduce temperature to 160 degs. Cut cornered beef into 1/2-in. cubes and add to noodles. Dice pimientos and add to meat and noodles with pistachio nuts, mayonnaise, gelatin and following seasoning:

2 1/2 lbs. salt
3 lbs. gelatin
3 oz. white pepper
1/2 oz. mace
2 oz. green parsley
1/2 oz. ground celery seed
1/2 oz. lemon extract

Mix all ingredients thoroughly and fill mixture into molds, level with the top. Press lightly so as not to lose juices. Cook in molds for 2 hours at 160 degs. and store in cooler overnight. Remove loaves from molds, dip in gelatin solution and stuff in transparent cellulose casings.

PISTACHIO LOAF.—Meat formula for this colorful loaf calls for:

45 lbs. cured beef chunks or equivalent emulsion
55 lbs. cured lean pork trimmings

Pork is ground through 1/2-in. plate; beef is ground and then chopped in silent cutter. Pork and beef are mixed with following seasoning:

8 oz. dextrose
8 oz. ground white pepper
5 lbs. pistachio nuts
5 lbs. pimientos

Meat mixture is filled in molds lined with back fat and loaves are cooked for three hours at 160 degs. F. Loaves are chilled overnight and stuffed in artificial casings or transparent cellulose.

RAVIOLI LOAF.—Meat ingredients for Ravioli loaf, sometimes called Italian loaf, are:

55 lbs. fresh veal
15 lbs. fresh hog livers
30 lbs. fat beef trimmings

Grind meats through 1/4-in. plate; a little of the veal is ground separately with 7 lbs. of pickled anchovies. Veal is placed in silent cutter and following seasoning and curing ingredients are added:

1/4 oz. nitrite of soda
8 oz. sugar
16 oz. paprika
7 oz. white pepper
1/4 oz. garlic
2 oz. Italian cheese
2 oz. coriander
2 oz. nutmeg
2 qts. tomato puree

After mixture is about three-fourths chopped, add 4 lbs. of binder, moisture and ground pork. Pimientos or cubed back fat may be added after chopping if desired. Stuff mixture in loaf pans or artificial casings (using loaf retainers) and hold in cooler overnight to cure. Cook loaves on the following morning.

PORK BARBECUE LOAF.—

Use lean regular pork trimmings, special lean pork trimmings or any other fairly lean pork in making this product. Grind 50 lbs. through 1 1/2-in. plate and 50 lbs. through 1-in. or smaller plate.

Place meat in jacketed kettle, cover with water (not too much) and cook until tender. Meat is seasoned with:

1 1/2 to 2 lbs. salt
5 oz. pepper

When cooking is complete, mix in about 2 lbs. gelatin for each gallon and a half of liquid on meat. Ketchup may also be added to the mixture. Stir thoroughly and fill in artificial casings when mixture has cooled somewhat. Wash off casings and hold loaves in cooler overnight to set.

BEEF A LA MODE.—

Meat base consists of 98 lbs. of trimmed beef chunks cut into 1-in. pieces. Beef is cooked in nets. To the cook water is added:

3 1/2 lbs. salt
7 oz. black pepper
10 1/2 oz. brown sugar

Cook beef for 5 to 6 hours at 210 degs. F. Remove meat and strain stock. Measure off 29 1/2 lbs. of clear stock and whip into it:

5 lbs. commercial gelatin
5 1/2 lbs. onion juice
1 1/2 lbs. salt
1/4 oz. cloves
1/4 oz. celery seed
1/2 oz. chili powder
3 1/2 oz. 90 grain vinegar
1 oz. paprika

Mix meat with seasoned cooking stock while both are hot. Stuff mixture into artificial casings or meat loaf pans. Loaves in casings should run about

4 lbs. 9 oz. each. Wash casing in warm water and place in meat loaf mold. The cover is pressed down gently, the product cooled in cold water for 30 minutes, and lid pressed down a little more.

Product in molds is left in cooler at 38 degs. overnight. Loaves are removed from molds in morning, washed in water containing vinegar, and dried thoroughly before they are sent to the shipping cooler.

If beef a la mode is stuffed in pans it is better to put meat in pans first and then cover with gelatin solution. Pans are topped with a board and held in cooler.

EPICURE LOAF.—

This is a fancy and unusual specialty and must be priced higher than many other kinds. The meat formula requires:

50 lbs. cured lean pork trimmings
25 lbs. cured beef trimmings
20 lbs. cured regular pork trimmings
3 1/2 lbs. cured and cooked pork tongue and cheek meat
1 1/4 lbs. S.P. ham fat

Lean pork, beef and regular pork trimmings are ground twice through 1/2-in. plate. Cooked tongue, cheek meat and S. P. ham fat are diced. Mix meats with:

1 1/2 lbs. salt
3 1/2 lbs. tomato puree
8 oz. prepared loaf seasoning
9 oz. dextrose
5 1/2 lbs. dill or sweet pickles
3 lbs. chopped pimientos
6 lbs. dry milk solids or binder
6 oz. ham spice

Stuff into loaf retainer lined with caul fat. Cook for 3 1/2 hours at 160 degs. F. Dip in thin gelatin and stuff in artificial casings.

SPICED LOAF.—

Formula calls for following meat ingredients:

40 lbs. regular pork trimmings
40 lbs. fresh beef chunks
20 lbs. fresh veal trimmings

Grind pork through 1/4-in. plate, beef through 1/16-in. plate and veal through 1/16-in. plate. Mix for 8 to 10 minutes with following curing and seasoning ingredients:

2 1/2 lbs. salt
1 lb. sugar
1 1/4 lbs. commercial cure
4 lbs. dry milk solids
4 1/2 oz. worcestershire sauce
5 to 6 lbs. shaved ice

Stuff in loaf retainers lined with cotton cloth. Hold in cooler overnight; cook at 160 degs. F. next morning for 3 hours and 20 minutes. Chill rapidly and hold in cooler until solid enough to stuff in artificial casings.

A meal without *Meat* is a meal incomplete.

European Hog Numbers Large as War Started

EUROPEAN countries had large hog numbers at the beginning of the war, but the supply has probably been reduced substantially since then with the spread of fighting, German occupation of the Scandinavian and Low Countries and France, and scarcity of feed.

Hog population of 27 European countries in 1939 totaled 82,300,000 head, according to the U. S. Department of Agriculture. This exceeded the average for the five-year period, 1931-35, by

3 per cent. The total was about 15 per cent greater than at the beginning of the war in 1914.

Estimates for a few countries at the beginning of 1940 indicate that hog numbers were still as large or larger than at the same time a year earlier.

The United Kingdom entered the war with a large number of domestic hogs, the census of June 1939, showing 4,390,000 head, or 17 per cent above the average for 1931-35. It is reported that the hog population of Britain has declined only slightly since that time, but will be cut in the future on account of scarcity of feed.

In France and the Danube basin countries, hog numbers were larger in 1939

than in 1938, but the recent German invasion of France has probably already caused losses, since most of the hog industry there is of a small-scale peasant type.

Denmark had 14 per cent more hogs in May, 1940, than in the same month in 1939, the total being approximately 3,040,000 head, but due to German occupation the numbers will probably be reduced by 30 per cent before winter.

Germany, the only other country reporting hog numbers since the war began, has estimated hog population at 25,200,000 head on January 1, 1940, an increase of 7 per cent over the same date last year.

After the war of 1914-18, European hog numbers were reduced by 27 per cent. It now seems possible that the hog population of Europe may show a similar decline by late 1940 or early 1941. However, since the supply was larger at the beginning of the war, the total number of hogs may be larger than in 1918.

Hog numbers in important European countries at the beginning of the present war, as reported by the U. S. Department of Agriculture:

Hog Numbers 1939		Hog Numbers 1939	
Country	(000)	Country	(000)
England, Wales...	3,510	Germany	24,830
Scotland	253	Austria	2,872
No. Ireland	627	Czechoslovakia	2,083
Ireland	943	Poland	7,525
Denmark	3,127	Lithuania	1,197
Norway	429	Estonia	442
Sweden	1,371	Latvia	892
Finland	594	Hungary	3,886
Netherlands	1,553	Bulgaria	902
Belgium	960	Rumania	3,165
France	7,127	Yugoslavia	3,451
Switzerland	880	Greece	465
Spain	5,141	Italy	2,490
Portugal	1,206		
		Total	82,280

In the case of Norway, Sweden, Poland, Greece and Italy, estimates for 1939 are based on 1938 reports; estimate for Finland is based on 1937 report, and for Spain, Portugal and Bulgaria on 1935 report.

PACKERS MORE ACTIVE

Available statistics indicate that the meat packing industry enjoyed a seasonal expansion of activity in May over April, according to the Federal Reserve Bank of Chicago. Production and sales both increased, the volume of the latter exceeding production and consequently effecting an inventory reduction of 2 per cent. Notwithstanding lower primary prices for lard, pork loins, and some grades of beef, dollar volume of packinghouse sales increased more markedly than did the tonnage amount sold.

In general, activity at packinghouses during May exceeded the levels of last year; inventories continued about one third higher, although the margin of excess was narrowed somewhat during May. A part of this stock reduction was due to heavy FSCC purchases of lard and pork products in late May. Nevertheless, stocks of lard and processed pork were heavier on June 1 than a month earlier.

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2. No separation—but complete stabilizing of meat, juice and fat.
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BINDDO is a scientifically controlled and specially processed, 100% pure cereal, containing only edible food materials. It is neither a substitute nor a by-product and does not contain soya flour, gum, milk powder or any chemicals.

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DISTRIBUTORS: FEW TERRITORIES STILL OPEN

Up and down the MEAT TRAIL

Founder of Baker Ice Machine Company Dies in Omaha at 85

Joseph L. Baker, 85, a founder of the Baker Ice Machine Co. and United States Gypsum Co., passed away on



JOS. L. BAKER

Inactive the past two years, Mr. Baker had been hospitalized several days before his death. Born in Massachusetts, Mr. Baker settled at Scribner, Neb., in 1879. Upon discovering that gypsum rock could be used in plaster to produce a hard, waterproof finish, he purchased a gypsum mountain in Blue Rapids, Kans., in 1888, and later other gypsum properties. Mr. Baker was on the original executive committee of the United States Gypsum Co., later sold to National Gypsum Co.

The Baker Ice Machine Co., which Mr. Baker started with a partner in 1905 and acquired as sole owner two years later, began in a small shop in a one-story building in Omaha. Mechanical refrigeration became Mr. Baker's major interest; he spent most of his time and effort working out new ideas and developing new foreign markets for the equipment.

Mr. Baker was succeeded as presi-

dent of the firm in 1932 by his son, Richard L. Baker. Another son, Chester A. Baker of New York, is vice president. The company now exports equipment to 58 foreign countries.

Southern Meat Executives Formulate Vacation Plans

Reports to THE NATIONAL PROVISIONER indicate that Southern meat plant officials have planned some good trips for their vacations.

W. M. Montgomery, general manager of Armour and Company's Houston, Tex., branch, is planning an extended tour covering portions of Mississippi, Missouri, Tennessee, Oklahoma and the Ozark region. Cities on his itinerary include Jackson, Miss., Memphis, Tenn., and Tulsa, Okla.

Malery Jones, superintendent of the Armour branch at Jackson, Miss., has a new Mercury in which he plans to take a trip this month. He will go to Birmingham, Atlanta and Chattanooga, visiting old friends en route. Atlanta is the city of Mr. Jones' birth and his boyhood.

W. H. Cook, president, Superb Packing Co., Houston, plans to take his vacation during the first half of this month looking after his cattle interests in Kansas, while C. G. Dyson, general manager, is looking forward to a trip covering Minneapolis, Milwaukee and Chicago during the latter part of August.

L. P. Walters, manager of the Swift

& Company branch at Jackson, Miss., who has hitherto taken his vacations in December, is planning to "knock off" soon and seek the open spaces. "My plans are not decided fully, yet," he stated a few days ago. "I still like December, but if this weather—99 degs. in the shade—keeps up, I may go some time next week."

Albany Packing Co. Drivers Honored for Safety Record

The safe driving records of truck operators employed by the Albany Packing Co., Inc., Albany, N. Y., were called "a highly commendable and exemplary contribution to New York state's safe driving campaign" by Carroll E. Mealey, commissioner of motor vehicles, when certificates and emblems were presented to a number of the men on July 1. Participating in the presentation were Mr. Mealey, Wilbert J. Boff, superintendent of transportation for the company, and W. E. Vogler, president of the Albany Safety Council.

Of 65 truck operators eligible for awards during the past year, 52 of the drivers received certificates and emblems for driving without a responsible accident. In addition, 34 of the company's salesmen were presented awards. Albany Packing Co. has conducted its safe driving campaign for nine consecutive years. Its motor equipment traveled 2,345,536 miles in eight states during 1939.

Swift Lets Contract for New Seattle Branch Unit

A contract for construction of a new branch house for Swift & Company at Seattle, Wash., was awarded recently to a Seattle contractor. The unit will be 150 ft. wide by 340 ft. long, with all facilities on one floor. Its construction will be of reinforced concrete, with exterior walls of face brick and interior finish of salt glazed brick tile.

In addition to office space, the building will house six coolers for meats and allied products. A kitchen for sausage manufacture and facilities for processing ham and bacon will also be installed. The rail loading dock will accommodate seven cars at once. The new unit will serve the Seattle area and will also be headquarters for the company's Alaska trade.

Ground for the new building was broken with a steam shovel by John L. Yocum, 79, a retired manager of the Seattle branch. Fred A. McCloud, who succeeded Mr. Yocum as manager, also attended the ceremonies. The branch is now under the management of W. G. Young.



PLEASANT SETTING FOR HOUSTON PLANT

Two exterior views of the Superb Packing Co., Houston, Tex., showing attractive plant surroundings. Delivery trucks which distribute the company's product are shown at right.

W. H. Cook is president of the firm and Carl G. Dyson general manager.

Personalities and Events Of the Week

Phil Tovrea, president, Tovrea Packing Co., Phoenix, Ariz., was a Chicago visitor this week.

Terry Fischer, three-year-old son of Carl Fischer, executive of the Henry Fischer Packing Co., Louisville, Ky., underwent a successful appendectomy a few days ago.

Claude Steusloff, president, Valley Packing Co., Salem, Ore., visited in Chicago this week enroute to Washington, D. C., by airplane. He was accompanied by Mrs. Steusloff and their two children.

Alfred V. Zammataro, New York packinghouse broker, spent a week at the Krey Packing Co.'s plant in St. Louis, Mo., recently.

June 27 was Hot Dog Day at the New York World's Fair. To celebrate the occasion, there was a grand reunion of the Exalted Order of Hot Dog Fan- ciers, composed of men and women having surnames such as Hamburger, Frankfurter, Mustard, Rolls, Hotts, Bights, and the like. The order was started during the 1939 fair and has gained much momentum during the 1940 session.

P. L. Robertson, who has been associated with several of the larger packing companies over a period of approximately 20 years, has joined the staff of Kingan & Co., Indianapolis. Mr. Robertson has been appointed manager of the company's Indianapolis city branch.

L. Newhof Sons, meat dealers of Albany, N. Y., are replacing a concrete ramp from their plant at 410 S. Pearl st. to the railroad siding.

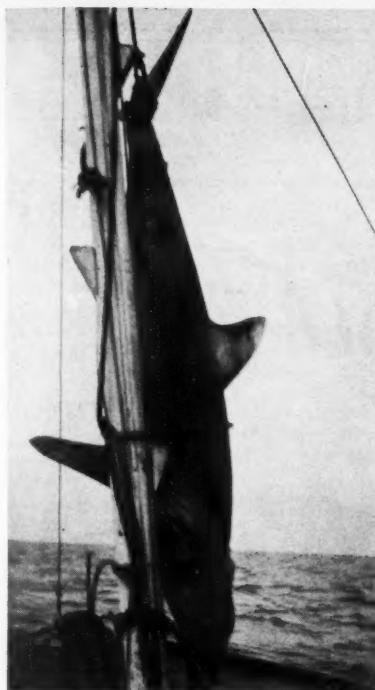
The Chicago Board of Trade Post No. 304 of the American Legion presented an American flag to the Board of Trade on Wednesday afternoon, July 3, in a ceremony on the exchange floor. The flag was presented by Edward C. Dean, commander of the post, and accepted by John G. McCarthy, president of the Chicago Board of Trade.

One hundred and fifty Clover Farm storekeepers from Nebraska, Iowa, Kansas and South Dakota were guests of Swift & Company recently at its South Omaha, Neb., plant.

Mr. and Mrs. J. B. Thompson of Omaha, Neb., celebrated their golden wedding anniversary on June 9. Mr. Thompson retired as a foreman for Swift & Company 18 years ago.

Robertson Meats, Inc., has been incorporated in Los Angeles County, Calif., with 2,500 shares of no par value capital stock. Directors are A. B. Feinfeld, L. A. Kautzer and J. L. Feinfeld, all of Los Angeles.

State inspection of meat is to be extended immediately to plants in three additional counties in California which have passed the 27,000 mark in population, the state department of agriculture announces. Under California law,



BIG ONE AND LITTLE ONES

ABOVE.—Six-foot, 280-lb. blue-nosed shark landed by R. W. Vohl, superintendent, New York Butchers Dressed Meat Co., after two and one-half hour battle near Jones' Inlet, Long Island, on June 25. Boat was not equipped with special rigging, and Mr. Vohl caught the shark with rod and reel, using mackerel as bait.

BELOW.—No excuses are necessary as Charles Norteman, Wheeling, W. Va., president of the meat packing company bearing his name, shows this excellent string of fish landed in Chesapeake Bay recently. Mr. Norteman was fishing as the guest of J. O. Strigle, Eastern representative of H. J. Mayer & Sons Co., Chicago.



any county with population over this figure must have state inspection.

John Howell of the cut and kill department of the Ottumwa, Ia., plant of John Morrell & Co. and Joseph Choina of the company's East Cambridge branch have completed 25 years in the industry and are eligible for the Institute service award.

C. Haynie, beef department, Wilson & Co., Chicago, was a visitor in New York last week.

C. M. Buckel, refining department, Swift & Company, Chicago, spent a few days in New York during the past week.

Three employees of J. M. Schneider, Limited, meat packers of Kitchener, Ontario, Canada, were recently presented wrist watches and wished good luck by a gathering of 100 company employees and executives, following their joining the Highland Light Infantry of Canada. The presentations were made by executives.

A nine-mile stretch of road from Piedmont to Yukon in Canadian County, Okla., has been designated by the state highway commission for the heavy traffic bound for Oklahoma City's Packingtown. The road has been added to the highway system of Oklahoma and will later be converted into an all-weather highway.

Tobin Packing Co., Ft. Dodge, Ia., has begun expanding its introductory campaign in upstate New York on behalf of Brunch, the company's new canned pork product. Additional markets are to be opened at fortnightly or weekly intervals. The campaign is being handled by H. B. LeQuatte, Inc.

A cooperative meat packing and cold storage unit, known as the Barbour County Packing and Cold Storage plant, is to be constructed soon in Philippi, W. Va. Curtiss T. Lambert is secretary of the organization.

Clarksdale, Miss., branch of Swift & Company staged an open house program on June 18, with prizes, favors and refreshments for those attending the event. Visitors were greeted by C. T. Roach, branch manager, and members of his staff. Music was supplied by the Swift Jewel Cowboys, radio artists.

Excavation and foundation work are progressing for a meat plant being constructed at Paducah, Ky., to be operated by Russell R. Jones. The building will be of brick and concrete construction with reinforced floors. It will measure 106 ft. by 46 ft. A central section will be two stories in height to accommodate refrigerating equipment.

In the first of a series of industrial plant open house programs being initiated by the Enid, Okla., Chamber of Commerce, the plant of the Banfield Brothers Packing Co. played host to approximately 350 business and professional men and women recently. Guests were treated to a luncheon featuring the company's products and then shown through the plant. R. C. Banfield, president of the firm, spoke briefly.

Dissolution of the Central Packing

(Continued on page 36.)

When a salesman says,
"JUST AS GOOD AS CORKBOARD"

... What
 does he really
 mean?



IT'S only natural for a salesman to compare his product with corkboard, for corkboard has long been the *standard of comparison* in low temperature insulation. But when a salesman says, "My insulation is **JUST AS GOOD AS CORKBOARD**," don't be satisfied—ask him for proof.

Ask him if his substitute can measure up to corkboard in low thermal conductivity. Maybe it can. But how about moisture-resistance? Can it equal cork in that respect? If not, its low thermal conductivity rating, under oven-dry test conditions, means little.

Ask him too, for proof that his

insulation can hold low temperatures safely, under severe operating conditions, for long periods of time. That's where Armstrong's Corkboard has a performance record worth examining. Some installations made over thirty years ago are still giving dependable daily service!

Experienced users of low temperature insulation know the value of Armstrong's Corkboard. They know it effectively bars heat infiltration, prevents destructive condensation, and aids accurate temperature control. They know too, that its natural cellular structure makes this corkboard highly resistant to

moisture, assuring *lasting insulating efficiency!*

You can expect better workmanship, and more durable construction with Armstrong's Corkboard, because it is strong and rigid, fire-resistant, and easy to handle and install. It comes in a wide range of board sizes and in thicknesses from 1" to 6". Unless you're satisfied with a "just as good" insulation, you'll want to know more about Armstrong's Corkboard. We'll be glad to send samples and complete information. Write Armstrong Cork Company, Building Materials Division, 952 Concord Street, Lancaster, Pa.



Armstrong's CORKBOARD INSULATION

REFRIGERATION *and Air Conditioning*

MEAT PLANT REFRIGERATION

A Complete Course for
Executives and Workers
Prepared by—

The National Provisioner

LESSON 66

Refrigerator Cars

RAILROAD refrigerator cars came into use in 1870, although the need for some means of shipping perishable meats had been recognized earlier. Many experiments were made; in fact, probably no phase of refrigeration has been the subject of so many patents as the refrigerator car.

All fresh beef and pork marketed prior to 1871 was consumed in the immediate vicinity of the meat plant. Credit for developing the first refrigerator car is given to George Hammond, founder of the Hammond Co.

Twenty per cent of the pay space in the original refrigerator car was used as an office for the caretaker of the load. The other 80 per cent was equipped with a V-shaped ice bunker covering the entire inside top. There were large hatches in the roof which could be thrown back for re-icing.

Early Operating Methods

Beef was piled on the floor of the car, but later it was suspended from cross timbers near the roof and tied with rope. The cars were iced with cake ice cut from natural lakes or ponds and were prepared 24 hours before loading. At the end of each 24 hours during transit the car would be switched from the train and the attendant would arrange with the local ice man to team down the necessary ice to fill the bunkers. The car would then be switched to the next train. This procedure would be followed five or six times during a single trip between Chicago and eastern cities.

There were heavy losses of meat shipped in the early types of refrigerator cars. Design and construction were improved steadily, however, and eventually the correct principles of refrigeration were recognized and expertly applied.

Present-day refrigerator cars are

well-constructed, well-insulated and are provided with ice bunkers, or tanks, at each end. These closed bunkers hold 8,000 to 10,000 lbs. of crushed ice and are of galvanized steel construction. The heat exchange takes place between the circulating air in the car and the surface of the tanks. Drip pans are provided to catch the melting snow from the tank surface. This water is conducted through an inverted trap to a drain outside the car. No warm air can blow back through this trap.

Some cars have bunkers formed by the ends, portions of the sides and roof, and an insulated bulkhead. There are openings through the bulkhead at the top and bottom to provide for air circulation. The ice is held in a galvanized container of expanded metal mesh, or the bunker may be constructed from perforated iron plates. A drain pan is provided. Some bunkers have dividing strips for ice and air distribution.

Inside dimensions of refrigerator cars are approximately as follows: Length, 35 ft. 6 in., deducting space occupied by the ice bunkers; width, 8 ft. 2 in.; height, 7 ft. 1 in. Clear head room is 6 ft. 1 in.

Cars weigh 59,000 lbs. and have a

Air circulation is provided throughout a loaded car by placing the meat on racks raised 2 in. from the floor. Racks for air circulation are sometimes placed on the sides of the car. There is always space for overhead air circulation because of the location of the hanging rails.

Air circulates downward over the ice and is cooled. It then passes under the floor racks and up through the load, absorbing heat in its travel. Temperature differences may exist between the top and the bottom of the load. Temperature variations are caused by variations of amount of ice in bunkers. Advantage of ice as a cooling medium is that the temperature of the refrigerant does not vary. Refrigerator cars are well suited for carrying most meat plant products.

Mechanical Refrigeration

There are some mechanical refrigerated cars in use but they are seldom used for packinghouse products. In these cars, the compressor is driven from the car axle and sufficient refrigeration must be stored in holdover tanks so that the load is protected when the car is not in motion. Condenser is constructed of 1,600 ft. of 1 in. pipe in-



MODERN CAR ICING AT MIDWESTERN PLANT

Early refrigerator cars were iced with cakes cut from ponds and lakes. Car en route was switched to siding every 24 hours for re-icing by local iceman, directed by car caretaker, who rode in office in the car.

maximum load capacity of 75,000 lbs. Ice tanks vary from a minimum size of 18 in. by 19 in. by 78 in. and up. There are eight tanks, four in each end of the car, although some cars have only two tanks in each end. Smaller tanks have a capacity of 125 cu. ft. and hold 5,500 lbs. of ice. Larger tanks hold up to five tons of ice. There are four hatchway plugs at the top of the car over ice bunkers; each is 17 in. by 33 in.

stalled on the roof. Other types of mechanically refrigerated cars have been developed, but are not used extensively by meat packers.

Refrigerator cars are built sturdily and are well insulated to protect their contents. Loads carried are from 20,000 lbs. to 35,000 lbs., depending upon the class of product and method of loading.

Roofs are insulated with the equiv-

alent of 3 in. of hair felt, alternate layers of kraft paper or tarred felts and one layer of 60-lb. roofing felt. Roof boards are $\frac{1}{16}$ -in. cypress and interior ceiling is also of $\frac{1}{16}$ -in. cypress. Sides are insulated with the equivalent of 2 in. of hair felt and several additional thicknesses of paper, together with $\frac{1}{16}$ in. inside and outside matched wood siding. Floor is of $\frac{1}{4}$ in. pine and is insulated with the equivalent of 2 or 3 in. of hair felt and paper. Bottom lining is cypress.

Average heat leakage from a well insulated refrigerator car in good condition will be about 160 B. t. u. per hour per degree temperature difference. Cars painted white will have a wall temperature 5 to 6 deg. F. lower than those painted red.

QUESTIONS

(For the student to answer)

1.—Assuming a heat leakage of 160 B.t.u. per hour per degree temperature difference, an outside temperature of 90 degs. and an inside car temperature of 40 degs., how long will it take to melt 5,500 lbs. of ice out of the bankers in the refrigerator car.

2.—If the car is loaded with 25,000 lbs. of fresh meat at a temperature of 32 degs., and 6 per cent salt is added to the 5,500 lbs. of ice, how long will it take to melt the ice?

EDITOR'S NOTE.—Refrigerator car operation will be discussed in Lesson 67. Watch for it next week.

FINANCIAL NOTES

Wesson Oil & Snowdrift Co., Inc., reports consolidated net profit of \$1,567,418, equal to \$1.18 a share on the common stock, for the first nine months ended June 1. This compared with a net loss of \$953,623 for the same period in 1939. For the quarter ended with June, the indicated net profit was \$261,783 against a net loss of \$972,445 for the same period last year.

Results of Burns & Company, Limited, Calgary, Alberta, for the first quarter of the year show a substantial improvement in earnings over the corresponding quarter of 1939, during which period the company sustained heavy losses owing to scarcity of hogs. A surplus of pork has accumulated in Canada and Burns and other Canadian packers are now faced with the necessity of increasing domestic sales. Demand for by-products has been disappointing and most of such products are now selling at lower prices than obtained before the war.

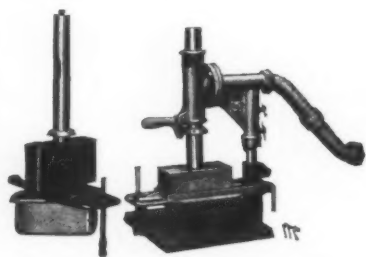
CHAIN STORE SALES

Jewel Tea Co., Inc., reports \$2,211,750 sales for the four weeks ended June 15, a new high for the period and an increase of 22.4 per cent from \$1,806,537 a year earlier. For the first 24 weeks, sales totaled \$12,726,770, against \$11,171,649 a year ago, a gain of 13.9 per cent over sales in the 1939 period.

PACKER AND FOOD STOCKS

Price ranges and total sales of listed stocks for week ended July 2.

Sales	—Week ended July 2—				June 28
	High	Low	Close	Close	
Amal. Leather...	600	1 1/4	1 1/4	1 1/4	1 1/4
Do. Pfd.....	200	11	11	11	10 1/2
Amer. H. & L....	2,100	4 1/4	4	4	4
Do. Pfd.....	400	11 1/4	11 1/4	11 1/4	28 1/4
Amer. Stores....	400	11 1/4	11 1/4	11 1/4	11
Armour Ill.....	2,400	4 1/4	4 1/4	4 1/4	4 1/4
Do. Pr. Pfd....	600	40	40	40	40
Do. Pfd.....	400	40	40	40	64 1/4
Do. Del. Pfd....	400	40	40	40	100
Beechnut Pack...	100	110	110	110	108
Do. Pfd.....	400	110	110	110	110
Bohach, H. C....	400	110	110	110	110
Chick. Co. Oil..	1,100	10 1/4	10 1/4	10 1/4	10 1/4
Childs Co.....	900	2 1/4	2 1/4	2 1/4	2 1/4
Cudahy Pack...	200	10 1/4	10 1/4	10 1/4	11
Do. Pfd.....	400	10 1/4	10 1/4	10 1/4	11
First Nat. Strs..	200	40 1/4	40	40 1/4	39 1/4
Gen. Foods.....	3,000	42	41 1/4	41 1/4	39 1/4
Do. Pfd.....	200	114	114	114	114
Glidden Co.....	700	13	13	13	12 1/4
Do. Pfd.....	400	13	13	13	36
Gobel Co.....	400	13	13	13	2 1/4
Gr. A. & P.....	75	92	92	92	93
Do. Pfd.....	25	127 1/4	127 1/4	127 1/4	120 1/4
Hormel, G. A....	400	30	30	30	30
Hygrade Food...	400	30	30	30	30
Kroger G. & B..	4,200	29 1/4	29 1/4	29 1/4	29
Libby McNeill..	400	5 1/4	5 1/4	5 1/4	5 1/4
Mickelberry Co.	400	4	4	4	4 1/4
M. & H. Pfd....	10	6 1/4	6 1/4	6 1/4	6 1/4
Morrell & Co....	400	33 1/4	33 1/4	33 1/4	33 1/4
Nat. Tea.....	600	5 1/4	5 1/4	5 1/4	5
Proc. & Gamb...	2,300	62	61 1/4	61 1/4	59
Do. Pfd.....	60	115 1/2	115 1/2	115 1/2	115 1/2
Rath Pack.....	400	35	35	35	35
Safeway Strs...	1,100	41	41	41	41
Do. 5% Pfd....	450	101 1/4	101	101 1/4	100 1/4
Do. 6% Pfd....	400	111 1/4	111	111 1/4	111 1/4
Do. 7% Pfd....	400	111 1/4	111	111 1/4	111 1/4
Stahl Meyer....	400	1 1/4	1 1/4	1 1/4	1 1/4
Swift & Co.....	400	20	20	20	19 1/4
Do. Intl.....	2,600	17 1/4	17 1/4	17 1/4	17 1/4
Trunz Pork.....	400	8 1/4	8 1/4	8 1/4	8 1/4
U. S. Leather...	200	4 1/4	4 1/4	4 1/4	4 1/4
Do. A.....	200	8	8	8	7 1/4
Do. Pr. Pfd....	100	56	56	56	56
United Stk Yds.	100	1 1/4	1 1/4	1 1/4	1 1/4
Do. Pfd.....	400	17	16 1/4	17	16
Wesson Oil.....	400	17	16 1/4	17	16
Do. Pfd.....	400	17	16 1/4	17	16
Wilson & Co....	1,400	4 1/4	4 1/4	4 1/4	4 1/4
Do. Pfd.....	200	56	56	56	53



"BOSS" MEAT LOAF PAN FILLER

This automatic machine is a complete unit and comes to you ready to be connected to your stuffer for immediate action.

It consists of only a few parts, is simple to operate and easy to keep clean.

Tests have shown it to fill 20 four-pound pans per minute. A positive, money-making accessory.

"BOSS" assures Best Of Satisfactory Service

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Fellow Packers Say:

"We were skeptical about using TUFEDGE, but after giving it the works for six months, we're convinced it's 'tops!' Note enclosed order—"

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Better Smoked Meats and More Profits

are the results of Niagara Balanced Air Smoke Ovens. Positive control of yield and uniformity of processing are given by the Niagara controls of interior product temperatures and uniformity of smoke density temperature and humidity in the oven. Operation fully automatic, gives substantial savings over conventional processing. Meats have better color, are cleaner, finished more uniformly, are not affected by outside weather.

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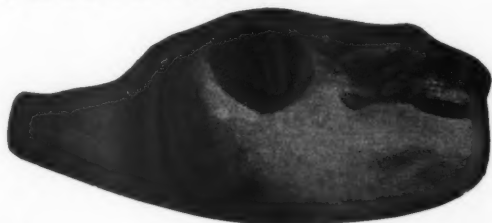
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"An Approved, Safe, Fast Cure"

FOR

When you use Prague Powder Pickle the "high color" is set while the meats are yet young.



The natural meat juices are retained and weights are not lost.

It is not our intention to say all hams must be cured by the Artery Pump Method.

It is our intention to say Prague Powder Pickle is more quickly absorbed than ordinary pickle in the Arteries.

It is our intention to say deep penetration takes place at once and color fixation follows immediately when Prague Powder Pickle is absorbed.

The Artery Method places the pickle intimately with the entire meat structure within a minute or two after the artery is contacted with the Big Boy Pickle Pump.

"A Safe, Fast Cure"



PRAGUE POWDER
has all the curing
elements combined
in each particle and
dissolves quickly,
creating a lasting
color on the lean of
the meat, leaving no
bitterness and no
burning.

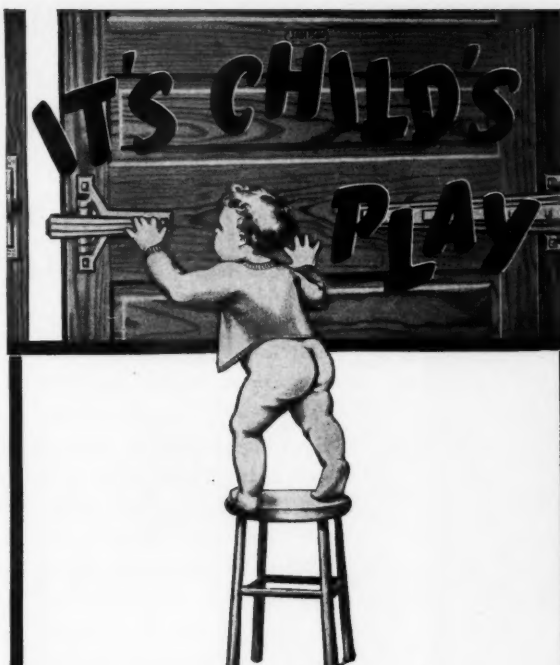
Dry Prague Powder makes a Boiled Sterilized Pickle.

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● Operating the new Jamison "Model W Wedgetight" Fastener is child's play. Re-design and refinements make possible effortless action—yet it seals with the force of a sledge-driven wedge. Streamlined in keeping with the new "Adjustoflex" Hinge.

"Model W Wedgetight" Fastener with adjustable keeper and "Adjustoflex" Hinges are standard equipment on new JAMISON COLD STORAGE DOORS.

For details get Bulletin 122. Write to the Jamison Cold Storage Door Co., Hagerstown, Md. Branches in principal cities.

Jamison, Stevenson, and Victor Doors



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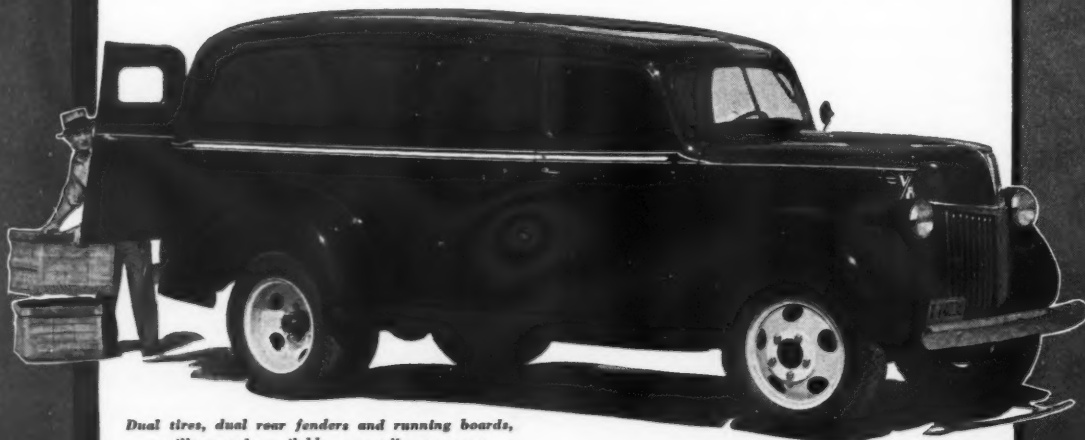
Our Standards— YOUR REQUIREMENTS

THE ideal delivery equipment for you is the equipment that comes nearest your exact requirements. We know that. We build trucks for you, not for ourselves.

But we reserve the privilege of satisfying our own standards with respect to quality. Quality, in a Ford unit, means many things. Long-lasting, special alloy steels. Advanced engineering for better performance, tighter control of running costs. Good body design, with emphasis on smart appearance and an eye toward ease of working the load. Sound body construction for load protection.

Try a Ford on your job. Ask your dealer about a free "on-the-job" test with your own driver at the wheel. He'll have some good things to say about easy handling, quietness and comfort. And you'll be pleased when you see how little a Ford costs to own and operate.

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*VISIT THE NEW FORD EXPOSITIONS AT THE TWO
FAIRS, NEW YORK AND SAN FRANCISCO, 1940*



*Dual tires, dual rear fenders and running boards,
as illustrated, available at small extra cost.*

FORD TRUCKS AND COMMERCIAL CARS

FORD MOTOR COMPANY, BUILDERS OF FORD V-8
AND MERCURY CARS, FORD TRUCKS, COMMERCIAL
CARS, STATION WAGONS AND TRANSIT BUSES.

May Pork and Lard Exports Half as Large as in Same 1939 Month

EFFECT of the European war on exports of meat products was felt more fully in May than in any previous month. Exports of meat products, compared with the previous month, dropped off considerably and were 7½ million lbs. under May, 1939. Lard exports continued to decline, the total being 4 million lbs. under the amount for April.

Pork exports totaled less than one-third as much as during May, 1939. Beef and veal exports in May, 1940, were greater than in the same month a year earlier, but were more than 100,000 lbs. smaller than in April, 1940.

Total pork exported during the first five months of 1940 was 22 million lbs. heavier than in the corresponding pe-

(Continued on page 33.)

FOREIGN TRADE IN MEATS AND LARD

	May 1940 lbs.	May, 1939 lbs.	5 mos. 1940	5 mos. 1939
IMPORTS				
Beef and Veal—				
Beef, fresh	408,915	234,078	1,255,003	966,973
Veal, fresh	5,317	44,086	53,965	70,833
Beef and veal, pickled or cured	7,755	70,394	596,404	568,980
Beef, canned	9,079,864	11,281,097	33,176,103	33,124,906
Total beef and veal	9,501,851	11,629,655	35,051,475	34,751,692
Pork—				
Pork, fresh and frozen	284,303	163,449	955,179	843,037
Hams, shoulders and bacon	297,966	4,388,906	1,442,049	20,701,022
Pork, pickled, salted and other	102,768	277,115	509,350	1,349,508
Total pork	685,037	4,829,470	2,906,578	22,893,567
EXPORTS				
Beef and Veal—				
Beef and veal, fresh	505,677	340,048	3,367,384	2,041,072
Beef, cured	838,648	542,061	3,387,387	1,870,304
Beef, canned	22,000	153,471	519,179	822,980
Total beef and veal	1,366,325	1,035,610	7,273,950	4,734,356
Pork—				
Fresh and frozen	1,187,020	1,561,520	32,218,932	7,060,041
Cumberland and Wiltshire sides	408,817	5,030,024	1,588,022	1,588,022
Hams and shoulders	845,049	6,799,227	11,942,876	26,363,210
Bacon	650,399	527,797	6,820,284	5,548,158
Pickled	869,902	1,427,832	8,687,266	4,540,840
Canned	223,020	961,659	5,054,600	4,204,856
Total pork	3,775,390	11,686,852	69,703,982	47,300,127
Lard	14,889,018	25,303,159	107,513,278	117,995,578
Sausage—				
Sausage	219,586	233,729	1,339,806	1,253,244
Sausage ingredients	166,972	313,738	983,064	881,711

CUT-OUT RESULTS BECOME WORSE AS HOGS RISE

With Wednesday's hog prices at the highest point since May 2, average cost of hogs for the first three days of the week was sharply higher compared with last week's average. Product values felt the stimulus of the active hog market, but not in like proportion, and cut-out results showed the greatest losses in many weeks.

	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
180-220 lbs.									
Regular hams	14.00	13.1	\$1.83	13.80	13.1	\$1.81	13.70	13.0	\$1.78
Picnics	5.60	9.4	.53	5.40	9.3	.50	5.30	8.7	.46
Boston butts	4.00	11.1	.44	4.00	10.1	.40	4.00	8.9	.36
Loins (blade in)	9.80	13.7	1.34	9.60	13.2	1.27	9.50	12.1	1.15
Bellies, S. P.	11.00	8.3	.91	9.70	8.1	.79	8.00	7.1	.57
Bellies, D. S.	2.00	5.3	.11	4.00	5.2	.21
Fat backs	1.00	4.1	.04	3.00	4.3	.13	4.00	4.6	.18
Plates and jowls	2.50	3.6	.09	3.00	3.6	.11	3.40	3.6	.12
Raw leaf	2.10	4.9	.10	2.20	4.9	.11	2.00	4.9	.10
F. S. lard, rend. wt.	12.40	5.1	.63	11.00	5.1	.56	10.30	5.1	.53
Spare ribs	1.60	6.3	.10	1.50	4.3	.06	1.50	3.3	.05
Trimnings	3.90	4.0	.12	2.80	4.0	.11	2.80	4.0	.11
Feet, tails, neckbones	2.0002	2.0002	2.0002
Offal and miscellaneous191919
TOTAL YIELD AND VALUE	69.00		\$6.34	70.00		\$6.17	70.50		\$5.83
Cost of hogs per cwt.		\$5.96			\$6.03			\$5.96	
Condemnation loss		.03			.03			.03	
Handling and overhead		.63			.54			.49	
TOTAL COST PER CWT ALIVE		\$6.62			\$6.60			\$6.48	
TOTAL VALUE		6.34			6.17			5.83	
Loss per cwt.		.28			.43			.65	
Loss per hog		\$.56			\$.99			\$1.66	

Seven Markets' Lard 10 Million lbs. Higher

STOCKS of lard at the seven principal markets continued to climb during June, totaling 229,078,296 lbs. on June 30, compared with 219,435,793 lbs. a month earlier, an increase of almost 10 million lbs. This rise in lard holdings indicates that U. S. stocks on July 1 were very close to 300 million lbs., a new record. Some estimate that July 1 lard holdings were as high as 305,000,000 lbs.

Total meat stocks at the end of June totaled about 3 million lbs. more than at the end of May, amounting to 213,276,590 lbs. compared with 210,333,029 lbs. June 30 holdings were 72 million lbs. greater than meat stocks at the end of June, 1939.

Total of D. S. meats increased approximately 2 million lbs. and S. P. meats declined by about the same amount during June. Some increases were registered in S. P. bellies and D. S. fat backs, and there were decreases in stocks of S. P. regular hams, skinned hams, picnics and D. S. bellies.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on June 30, 1940, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	June 30, 1940(a)	May 31, 1940(a)	June 30, 1939(b)
Total S. P. meats	147,295,197	149,353,423	98,023,334
Total D. S. meats	40,123,248	38,360,067	31,716,061
Other cut meats	25,858,145	22,619,539	16,548,932
Total all meats	213,276,590	210,333,029	141,289,327
P. S. lard	205,010,105	196,828,505	92,045,810
Other lard	24,068,191	22,607,288	10,173,636
Total lard	229,078,296	219,435,793	102,219,446
S. P. regular hams	17,995,378	19,314,578	14,617,727
S. P. skinned hams	57,359,646	57,999,327	30,257,115
S. P. bellies	60,607,281	59,714,647	40,146,654
S. P. picnics	11,197,892	12,206,871	7,887,838
D. S. bellies	26,521,430	26,985,528	22,816,769
D. S. fat backs	12,553,515	11,045,539	8,432,272
(a) Total 7 markets.			
(b) June 30, 1939 stocks did not include Omaha.			

MEAT IMPORTS AT NEW YORK

Imports for the period June 20 to June 26, inclusive, at New York:

Point of origin	Commodity	Amount, lbs.
Canada	Smoked back bacon	2,225
	Smoked bacon	412
	Fresh chilled calf livers	120
	Fresh frozen beef livers	20,511
	Fresh ham	8,985
	Frozen pork ham	24,061
	Fresh pork trimmings	3,125
Cuba	Fresh pork shoulders	5,224
	Fresh pork blade meat	300
	73½ fresh chilled beef carcasses	40,425
	Beef cuts	10,128
France	06½ frozen beef carcasses	60,521
	Liverpaste in tins	1,775
Italy	Smoked sausage	12,434
Switzerland	Dried beef	2,213
	Smoked ham	540
	Cooked ham in tins	884
	Smoked sausage	1,548

LARD AND GREASE EXPORTS

Exports of greases from New York City, week of June 29, totaled 278,800 lbs. and bacon, 320,000 lbs.

CHICAGO PROVISION MARKETS

Provisions and Lard

CASH PRICES

Based on actual carlot trading Wednesday,
July 3, 1940

REGULAR HAMS		
	Green	*S.P.
8-10	13 1/4 @ 13 1/2	14
10-12	13 1/4 @ 13 1/2	14
12-14	13 1/4	14
14-16	13 1/4	14
10-16 range	13 1/2
BOILING HAMS		
	Green	*S.P.
10-18	13 1/4	14 1/4
18-20	13 1/4	14 1/4
20-22	13 1/4	14 1/4
16-20 range	13 1/4
16-22 range	13 1/2
SKINNED HAMS		
	Green	*S.P.
10-12	15	15 1/4
12-14	15 1/2	15 1/4
14-16	15 1/2	15 1/4
16-18	14 1/4	14 1/4
18-20	14 1/4	14 1/4
20-22	12 1/2	12 1/2
22-24	12 1/2	12 1/2
24-26	11 1/4	12 1/4
26-28	11	11 1/4
25-up, No. 2's inc.	9 1/4 @ 9 1/4

PICNICS

	Green	*S.P.
4-6	9 1/4 @ 10	10 1/4
6-8	9 1/4	10 1/4
8-10	8 1/2	9
10-12	8 1/4	8 1/2
12-14	7 1/2	8 1/4
8-up, No. 2's inc.	7 1/2

Short shank % @ 1/2 c over.

BELLIES

	(Square cut seedless)	
	Green	*D.C.
6-8	8 1/4 @ 9	10
8-10	8 1/4	9 1/2
10-12	8 1/4 @ 8 1/4	9 1/2
12-14	8 1/4	9 1/2
14-16	7 1/4	8 1/4
16-18	7 1/4	8 1/4

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

18-20	6 1/2
20-25	6 1/2

D. S. BELLIES

	Clear	Rib
16-18	6 1/4 n
18-20	6 1/4
20-25	6 1/4	6 1/4
25-30	6 1/4	6 1/4
30-35	6 1/4	6 1/4
35-40	6	6
40-50	5 1/4	6

D. S. FAT BACKS

6-8	5 1/4
8-10	5 1/4
10-12	5 1/4
12-14	5 1/4
14-16	6
16-18	6 1/4
18-20	6 1/4
20-25	6 1/2

OTHER D. S. MEATS

Regular plates	6-8	5 1/4
Clear plates	4-6	4 1/4
D. S. jowl butts	4
S. P. jowls	4
Green square jowls	5
Green rough jowls	4

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, June 29	5.77 1/2 n	5.00 n	5.25 n
Monday, July 1	5.77 1/2 ax	5.00 ax	5.25 n
Tuesday, July 2	5.90 n	5.07 1/2 b	5.37 1/2 n
Wednesday, July 3	6.02 1/2 ax	5.12 1/2 b	5.37 1/2 b
Thursday, July 4	Holiday	No market
Friday, July 5	6.12 1/2 n	5.20 ax	5.50 b

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	7.12 1/2
Kettle rend., tierces, f.o.b. Chgo.	8.12 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	8.12 1/2
Neutral, tierces, f.o.b. Chicago	7.87 1/2
Shortening, tierces, c.a.f.	9.50

Havana, Cuba Lard Price

Tuesday, July 2, 1940
Pure lard	10.20

FUTURE PRICES

SATURDAY, JUNE 29, 1940

	Open	High	Low	Close
LARD—				
July	5.72 1/2	5.75	5.72 1/2	5.72 1/2 b
Sept.	5.92 1/2	5.92 1/2	5.90	5.90 b
Oct.	6.00	6.00	6.00	6.00
Dec.	6.25	6.25	6.17 1/2	6.17 1/2 n
Jan.	6.30	6.30	6.27 1/2	6.27 1/2
Sales: July, 45; Sept., 13; Oct., 7; Dec., 17; Jan., 4; total, 86 sales.				
Open interest: July, 144; Sept., 1,403; Oct., 785; Dec., 244; Jan., 35; total, 2,611 lots.				
CLEAR BELLIES—				
July	5.85 b
Sept.	6.75	6.75	6.75	6.75

MONDAY, JULY 1, 1940

LARD—				
July	5.67 1/2	5.80	5.67 1/2	5.77 1/2
Sept.	5.87 1/2	6.00	5.87 1/2	5.97 1/2 b
Oct.	5.97 1/2	6.07 1/2	5.97 1/2	6.07 1/2 b
Dec.	6.15	6.25	6.15	6.25
Jan.	6.30	6.30 b
Cash Lard, tierces	5.77 1/2 ax
Cash Lard, loose	5.00 ax
Sales: July, 121; Sept., 102; Oct., 57; Dec., 37; Jan., 1; total, 318 sales.				
Open interest: July, 31; Sept., 1,441; Oct., 809; Dec., 270; Jan., 36; total, 2,587 lots.				
CLEAR BELLIES—				
July	5.75	5.77 1/2	5.75	5.77 1/2 b
Sept.	6.70	6.70

TUESDAY, JULY 2, 1940

LARD—				
July	5.80	5.87 1/2	5.80	5.85
Sept.	6.02 1/2	6.12 1/2	6.02 1/2	6.05 b
Oct.	6.12 1/2	6.20	6.12 1/2	6.15 b
Dec.	6.30	6.35	6.30	6.32 1/2 ax
Jan.	6.40	6.40
Cash Lard, tierces	5.90 n
Cash Lard, loose	5.07 1/2 b
Sales: July, 13; Sept., 61; Oct., 32; Dec., 14; Jan., 2; total, 122 sales.				
Open interest: July, 6; Sept., 1,434; Oct., 811; Dec., 278; Jan., 36; total, 2,563 lots.				
CLEAR BELLIES—				
July	5.95 b
Sept.	6.82 1/2 b

WEDNESDAY, JULY 3, 1940

LARD—				
July	6.00	6.00 b
Sept.	6.15	6.20	6.12 1/2	6.20 ax
Oct.	6.22 1/2	6.30	6.20	6.27 1/2
Dec.	6.40	6.42 1/2	6.35	6.42 1/2
Jan.	6.50	6.50

Sales: July 2; Sept., 24; Oct., 15; Dec., 17; Jan., 1; total, 62 sales.

Open interest: July, 8; Sept., 1,429; Oct., 803; Dec., 282; Jan., 37; total, 2,559 lots.

CLEAR BELLIES—

July	6.12 1/2 b
Sept.	6.87 1/2	6.90	6.87 1/2	6.90 b

THURSDAY, JULY 4, 1940

Holiday. No market.

FRIDAY, JULY 5, 1940

LARD—				
July	6.07 1/2 b
Sept.	6.22 1/2	6.25	6.22 1/2	6.25 ax
Oct.	6.32 1/2	6.35	6.30	6.32 1/2 ax
Dec.	6.50	6.52 1/2	6.47 1/2	6.50 ax
Jan.	6.55 b

CLEAR BELLIES—

July	6.32 1/2 b
Sept.	7.00	7.00 b

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on June 29, 1940, were as follows:

	Week June 29	Previous week	Same week '39
Cured meats, lbs.	20,238,000	16,221,000	18,333,000
Fresh meats, lbs.	58,028,000	54,166,000	49,139,000
Lard, lbs.	3,264,000	2,991,000	2,947,000

A COMBINATION of constructive factors brought a good advance in lard, green joints and some fat pork cuts this week.

LARD.—Chicago futures market was strong as the FSCC announced further purchases of lard and as hogs advanced with the moderation in receipts. After showing some easiness last weekend, lard futures firmed up on Monday when tenders of 93 lots by a cash operator were taken by commission houses; the reselling was offset by larger packer buying as it was announced that FSCC had bought 13 million lbs. of lard.

Values went into new high ground on Tuesday on a sharp upturn in hogs and buying of September by a Western packer. Most of the selling was thought to be realizing and partly by trade interests. Lard showed further improvement at midweek in light trade. Small lot commission house buying disclosed limited quantity of selling orders. Packinghouse interests were inactive. The closing was firm at 17 1/2 to 22 1/2 points over last Friday.

Demand was fair at New York and the market was firmer. Prime western was quoted at 6.50@6.60c; middle western, 6.40@6.50c; New York City in tierces, 5 1/4@5 1/2c, tubs, 6@6 1/4c; refined continent, 6 1/2@6 3/4c; South America, 6 1/2@6 3/4c; Brazil kegs, 6 1/4@6 1/2c, and shortening in carlots, 9c, smaller lots, 9 1/4c.

CARLOT TRADING.—The offerings were restricted in a sellers' market this week and prices advanced for the whole list with green joints leading. The upturn in hogs, as receipts diminished, and recent FSCC buying were factors. Offerings of fresh regulars were meager and held 1/2 @ 3/4 c higher with 8/10 at 13 1/2 c and 10/16 at 13 1/2 c. S. P. regulars were up 1/4 c. There was active trade in green skinned hams on Tuesday and Wednesday with at least 60 to 65 cars passing; light and mediums moved Wednesday at 7/8 c over last Friday and heavies advanced 1/2 c. There was a fair movement of green picnics, but offerings were not heavy enough to satisfy demand; the lights were 1/2 @ 3/4 c higher and the balance 1/4 @ 3/4 c up.

Interest in 6/8 green bellies was slack, but demand for mediums and heavies was unsatisfied with some trade at 1/4 @ 1/2 c advance. Cured bellies were marked up 1/2 @ 1 c. D. S. clear bellies were 3/4 @ 1/2 c higher on fairly good demand and firmly held offerings. There was a fair movement of D. S. fat backs at 1/4 @ 1/2 c advance.

FRESH PORK.—The upturn in hog prices, light cutting and good demand brought a sharp advance in prices, especially for loins and butts. Light cuts were especially scarce and the 8/10 were up 2 1/4 c to 15 1/2 c at midweek; medium and heavy loins were 1 1/2 @ 1 3/4 c higher. There was good demand for Bostons, with the light end somewhat scarce and up 1 c to 12 1/4 c. Skinned shoulders and ribs advanced 1/2 c.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,
Week ended		1939
July 2, 1940		per lb.
Prime native steers—		
400-600	18 1/4 @ 19	16 1/4 @ 17
600-800	18 @ 18 1/2	16 1/2 @ 17
800-1000	18 @ 18 1/2	16 1/4 @ 17
Good native steers—		
400-600	17 1/2 @ 18 1/2	15 1/2 @ 16 1/4
600-800	17 @ 18	15 1/2 @ 16 1/4
800-1000	17 @ 18	15 1/2 @ 16
Medium steers—		
400-600	17 @ 17 1/2	14 1/2 @ 15 1/4
600-800	16 1/2 @ 17	14 1/2 @ 15 1/4
800-1000	16 1/2 @ 17	14 1/2 @ 16
Heifers, good, 400-600	17 1/2 @ 18 1/2	15 1/2 @ 16
Cows, 400-600	13 @ 14	12 @ 14
Hind quarters, choice	22 @ 23	20 1/2
Fore quarters, choice	13 @ 13 1/2	13

Beef Cuts

Steer loins, prime	unquoted	unquoted
Steer loins, No. 1	33	28
Steer loins, No. 2	32	28
Steer short loins, prime	unquoted	unquoted
Steer short loins, No. 1	41	34
Steer short loins, No. 2	39	30
Steer loin ends, (hips)	25	24
Steer loin ends, No. 2	25	25
Cow loins	21	20
Cow short loins	24	23
Cow loin ends (hips)	20	18
Steer ribs, prime	unquoted	unquoted
Steer ribs, No. 1	21	19
Steer ribs, No. 2	20	17 1/2
Cow ribs, No. 2	15	13 1/2
Cow ribs, No. 3	13 1/2	13
Steer rounds, prime	unquoted	unquoted
Steer rounds, No. 1	20	18 1/2
Steer rounds, No. 2	19 1/2	17 1/2
Steer chuck, prime	unquoted	unquoted
Steer chuck, No. 1	14	12 1/2
Steer chuck, No. 2	13 1/2	12 1/2
Cow rounds	12	12
Cow chuck	12	12
Steer plates	8	8
Medium plates	7	8 1/2
Briskets, No. 1	13	14
Cow navel ends	7	6 1/2
Steer navel ends	7	8 1/2
Fore shanks	8 1/2	8 1/2
Hind shanks	7	7 1/2
Strip loins, No. 1 bbls.	60	50
Strip loins, No. 2	40	45
Sirloin butts, No. 1	30	27
Sirloin butts, No. 2	22	22
Beef tenderloins, No. 1	65	58
Beef tenderloins, No. 2	60	50
Rump butts	15 1/2	15
Flank steaks	22	23
Shoulder clods	16	17
Hanging tenderloins	15	17
Insides, green 6@8 lbs.	18 1/2	18
Outsides, green, 5@6 lbs.	17	16
Knuckles, green, 5@6 lbs.	17 1/2	18

Beef Products

Brains	6	6
Hearts	8	10
Tongues	18	18
Sweetbreads	14	17
Ox-tail	7	10
Fresh tripe, plain	10	10
Fresh tripe, E. C. 1 1/2	11 1/2	11 1/2
Livers	20	20
Kidneys	9	11

Veal

Choice carcass	15 1/4	16 @ 17
Good carcass	14	15 @ 16
Good saddles	19	19 @ 20
Good racks	12	12 @ 13
Medium racks	10	11

Veal Products

Brains, each	8	9
Sweetbreads	35	34
Calf livers	51	45

Lamb

Choice lambs	21	21
Medium lambs	19	19
Choice saddles	24	25
Good saddles	23	23
Choice fores	18	17
Medium fores	17	16
Lamb fries	32	32
Lamb tongues	17	17
Lamb kidneys	15	21

Mutton

Heavy sheep	5	7 1/2
Light sheep	8	9
Heavy saddles	7	7
Light saddles	10	12
Heavy fores	4	6
Light fores	4	8
Mutton legs	12	12
Mutton loins	8	10
Mutton stew	4	5
Sheep tongues	11	13 1/2
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	14 1/2	18
Picnics	10	13
Skinned shoulders	11	14
Tenderloins	24	28
Spare ribs	8	11
Back fat	6	7
Boston butts	11 1/2	16
Boneless butts, cellar	14	20
trim, 2@4	6	7
Hocks	6	8
Tails	4	7
Neck bones	2 1/2	3 1/2
Slip bones	7	11
Blade bones	7	11
Pigs' feet	2 1/2	4
Kidneys, per lb.	7	8
Livers	7	8
Brains	7	8 1/2
Ears	4	4
Snouts	3	5
Heads	5	5
Chitterlings	6 1/2	6 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs.	17 @ 18
parchment paper	
Fancy skinned hams, 14@16 lbs.	18 @ 19
parchment paper	
Standard reg. hams, 14@16 lbs., plain	16 @ 17
Picnics, 4@8 lbs., short shank, plain	13 @ 14
Picnics, 4@8 lbs., long shank, plain	11 @ 12
Fancy bacon, 6@8 lbs., plain	15 1/2 @ 16 1/2
Standard bacon, 6@8 lbs., plain	13 @ 13 1/2
No. 1 beef sets, smoked	
Insides, 8@12 lbs.	37 @ 38
Outsides, 6@9 lbs.	34 @ 35
Knuckles, 5@9 lbs.	33 1/2 @ 34 1/2
Cooked hams, choice, skin on, fattened	27
Cooked hams, choice, skinned, fattened	31
Cooked picnics, skin on, fattened	23
Cooked picnics, skinned, fattened	23

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	17.25
Honeycomb tripe, 200-lb. bbl.	22.25
Pocket honeycomb tripe, 200-lb. bbl.	26.00

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$11.50
80-100 pieces	11.00
100-125 pieces	10.75
Clear plate pork, 25-35 pieces	12.00
Bean pork	12.00
Brisket pork	17.00
Plate beef	15.50
Extra plate beef	16.00

SAUSAGE MATERIALS

Regular pork trimmings	4 1/4 @ 4 1/4
Special lean pork trimmings 85%	9 1/4 @ 9 1/4
Extra lean pork trimmings 95%	13 1/4
Pork cheek meat (trimmed)	8 1/2
Pork hearts	4 1/2
Pork livers	4 @ 4 1/2
Native boneless bull meat (heavy)	14 1/4
Boneless chucks	13
Shank meat	12
Beef trimmings	10 @ 10 1/4
Beef cheeks (trimmed)	7 1/2
Dressed canners 350 lbs. and up	10
Dressed canner cows, 400-450-lb.	10 1/2 @ 11
Dr. bologna bulls 600 lbs. and up	11 @ 11 1/4
Pork tongues, canner trim, fresh	6

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	21
Country style sausage, fresh in link	10 1/4
Country style sausage, fresh in bulk	14 1/4
Country style sausage, smoked	20 1/4
Frankfurters, in sheep casings	22 1/2
Frankfurters, in hog casings	21
Skinless frankfurters	20 1/2
Bologna in beef bungs, choice	16 1/2
Bologna in beef middles, choice	17
Liver sausage in beef rounds	14 1/4
Liver sausage in hog bungs	16 1/2
Smoked liver sausage in hog bungs	21 1/4
Head cheese	14 1/2
New England luncheon specialty	21
Minced luncheon specialty, choice	18 1/2
Tongue & blood	17
Blood sausage	17
Souse	16
Polish sausage	21 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	35
Thuringer	19
Farmer	27
Holsteiner	27
B. C. salami, choice	31
Milano, salami, choice in hog bungs	30
B. C. salami, new condition	17 1/2
Frages, choice, in hog middles	30
Genoa style salami, choice	36
Pepperoni	27
Mortadella, new condition	18 1/4
Capicola	27
Italian style hams	28
Virginia hams	40 1/2

CURING MATERIALS

Nitrite of soda (Chgo. w'has stock)	Cwt.
In 425-lb. bbls., delivered	\$ 8.75
Salt peter, less than ton lots f.o.b. N. Y.:	
Dbl. refined granulated	7.50
Small crystals	8.50
Medium crystals	8.75
Large crystals	9.50
Dbl. rfd. gran. nitrate of soda	3.75
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	2.75
Standard gran., f.o.b. refiners (2%)	4.30
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, Ltd., less 2%	4.10
Dextrose, in car lots, per cwt. (Cotton)	3.64
In paper bags	3.59

SAUSAGE CASINGS

(F. O. B. Chicago.)	
(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack	.16
Domestic rounds, 140 pack	.30
Export rounds, wide	.39
Export rounds, medium	.22
Export rounds, narrow	.35
No. 1 weasands	.04
No. 2 weasands	.04
No. 1 bungs	.12
No. 2 bungs	.08
Middles, regular	.45
Middles, select, wide, 2@2 1/4 in.	.45
Middles, select, extra, 2 1/4 in. & up	.70
Dried bladders:	
12-15 in. wide, flat	1.00
10-12 in. wide, flat	.85
8-10 in. wide, flat	.85
6-8 in. wide, flat	.25
Pork casings:	
Narrow, per 100 yds.	1.80
Narrow, special, per 100 yds.	1.60
Medium, regular	1.20
English, medium	1.05
Wide, per 100 yds.	.90
Extra wide, per 100 yds.	.80
Export bungs	.16
Large prime bungs	.13
Medium prime bungs	.08
Small prime bungs	.03 1/2
Middles, per set	.14

SPICES

(Basis Chicago, original bbls., bags or bales.)	
Whole Ground	
Allspice, prime	19 1/4 20 1/4
Resifted	21 1/2 23 1/2
Chili pepper	23
Powder	23
Cloves, Amboy	28
Zanzibar	18 1/2 21 1/2
Ginger, Jamaica	13 1/2 18
African	9 12
Mace, Fancy Banda	63
East India	57
East & West India Blend	59
Mustard flour, fancy	25
No. 1 fancy Banda	22
Nutmeg, fancy Banda	25
East India	19 1/2 24
East & West India Blend	19 1/2
Paprika, Spanish	46
Fancy Hungarian	42
No. 1 Hungarian	30 1/2
Pepper, Cayenne	37
Red No. 1	21
Black Malabar	9 1/2 13 1/2
Black Lampong	5 1/2 7 1/2
Pepper, white Singapore	9 1/2 12 1/2
Muntok	9 1/2 13
Packers	11 1/2

SEEDS AND HERBS

Ground	
Whole for Sau.	
Caraway seed	23
Celery seed, French	81
Cominos seed	21
Coriander Morocco bleached	7 1/2
Coriander Morocco natural No. 1	9
Mustard seed fancy yellow	21
American	15
Marjoram French	32
Oregano	12
Sage, fancy Dalmatian	42
Dalmatian No. 1	37

(Continued on page 28)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	18	@19
Choice, native, light.....	18½	@19½
Native, common to fair.....	17	@17½

Western Dressed Beef

Native steers, 600-800 lbs.....	18	@19
Native choice yearlings, 440-600 lbs.....	17	@18
Good to choice heifers.....	16	@17
Good to choice cows.....	14	@15
Common to fair cows.....	13	@14
Fresh bologna bulls.....	13	@14

BEEF CUTS

	Western	City
No. 1 ribs.....	23 @24	22 @24
No. 2 ribs.....	20 @21	21 @22
No. 3 ribs.....	19 @20	19 @20
No. 1 loins.....	32 @36	30 @35
No. 2 loins.....	28 @32	25 @29
No. 3 loins.....	20 @24	21 @24
No. 1 hinds and ribs.....	20 @21	19 @21
No. 2 hinds and ribs.....	18 @19	17 @17
No. 1 rounds.....	@17	@17
No. 2 rounds.....	@16	@16
No. 3 rounds.....	@15	@15
No. 1 chucks.....	@15	@15
No. 2 chucks.....	@14	@14
No. 3 chucks.....	@13	@13
City dressed bologna.....	13½ @14½	
Rolls, reg. 4@6 lbs. av.....	18	@20
Rolls, reg. 6@8 lbs. av.....	23	@25
Tenderloins, 4@6 lbs. av.....	50	@60
Tenderloins, 5@6 lbs. av.....	50	@60
Shoulder clods.....	16	@18

DRESSED VEAL

Good.....	14½ @16½
Medium.....	13½ @14½
Common.....	13 @13½

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	21 @22
Genuine spring lambs, good to medium.....	20 @21
Genuine spring lambs, medium.....	19 @20
Winter lambs, good.....	18½ @19½
Winter lambs, good and medium.....	17½ @18½
Winter lambs, medium.....	17 @17½
Sheep, good.....	9 @11
Sheep, medium.....	8 @9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$ 8.75 @ 9.50
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	10.00 @11.00

FRESH PORK CUTS

Pork loins, fresh, Western 10@12 lbs. av.....	15 @16
Shoulders, Western, 10@12 lbs. av.....	11 @12
Butts, regular, Western.....	12 @13
Hams, Western, fresh, 10@12 lbs. av.....	15 @16
Picnics, Western, fresh, 6@8 lbs. av.....	9 @10
Pork trimmings, extra lean.....	15 @16
Pork trimmings, regular, 50% lean.....	6¼ @ 7¼
Spareribs.....	8 @9

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	33c
Cooked hams, choice, skinless, fattened.....	35c

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	18 @19
Regular hams, 10@12 lbs. av.....	18 @19
Regular hams, 12@14 lbs. av.....	17½ @18
Skinned hams, 10@12 lbs. av.....	19½ @20½
Skinned hams, 12@14 lbs. av.....	19 @20
Skinned hams, 16@18 lbs. av.....	18½ @19
Skinned hams, 18@20 lbs. av.....	18 @19
Picnics, 4@6 lbs. av.....	14 @15
Picnics, 6@8 lbs. av.....	13½ @14½
City pickled bellies, 8@12 lbs. av.....	14 @15
Racon, boneless, Western.....	16 @17
Racon, boneless, city.....	15½ @16
Rollettes, 8@10 lbs. av.....	17 @18
Beef tongue, light.....	22 @23
Beef tongue, heavy.....	22 @24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	20c a pound
Oxtails.....	16c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$.75 per cwt.
Breast Fat.....	1.25 per cwt.
Edible Suet.....	2.25 per cwt.
Inedible Suet.....	1.75 per cwt.

GREEN CALFSKINS

	5-9	9½-12½	12½-14	14-18	18 un
Prime No. 1 veals.....	17	2.55	3.05	3.10	3.55
Prime No. 2 veals.....	15	2.25	2.75	2.80	3.15
Buttermilk No. 1.....	12	2.05	2.55	2.60	...
Buttermilk No. 2.....	11	1.80	2.40	2.45	...
Branded gruby.....	8	.95	1.30	1.35	1.55
Number 3.....	8	.95	1.30	1.35	1.55

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on July 2, 1940:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice¹:				
400-500 lbs.....	\$16.00@18.00			
500-600 lbs.....	16.00@18.00		\$18.00@18.50	\$18.00@18.50
600-700 lbs.....	17.00@18.00	\$17.50@18.50	18.00@18.50	17.50@18.50
700-800 lbs. ²	17.00@18.00	17.50@18.50	18.00@18.50	17.50@18.00
STEER, Good¹:				
400-500 lbs.....	16.00@17.00			
500-600 lbs.....	16.00@17.00		16.50@18.00	17.00@18.00
600-700 lbs. ²	16.00@17.00	16.50@17.50	16.50@18.00	17.00@18.00
700-800 lbs. ²	16.00@17.00	16.50@17.50	16.50@18.00	17.00@17.50
STEER, Commercial¹:				
400-600 lbs.....	15.00@16.00		15.50@16.50	15.50@17.00
600-700 lbs. ²	15.00@16.00	15.50@16.50	15.50@16.50	15.50@17.00
STEER, Utility¹:				
400-600 lbs.....	13.50@15.00			
COW (all weights):				
Commercial.....	13.00@14.00		15.00@16.00	
Utility.....	11.75@13.00	14.00@15.00	13.50@15.00	13.50@14.00
Cutter.....	10.75@11.75	13.00@14.00	12.50@13.50	12.50@13.50
Canner.....	10.00@10.75			
Fresh Veal and Calf³:				
VEAL, Choice:				
80-130 lbs.....	15.00@17.00	15.00@16.50	14.50@17.00	15.00@16.00
130-170 lbs.....	14.00@16.00			
VEAL, Good:				
50-80 lbs.....	14.00@15.00	13.50@15.00	13.00@14.00	13.00@15.00
80-130 lbs.....	14.00@15.00	13.50@15.00	13.50@15.00	13.00@15.00
130-170 lbs.....	13.00@14.00			
VEAL, Medium:				
50-80 lbs.....	13.00@14.00	12.00@13.50	11.50@12.00	12.00@13.00
80-130 lbs.....	13.00@14.00	12.00@13.50	12.00@13.50	12.00@13.00
130-170 lbs.....	12.00@13.00			
VEAL, Common:				
All weights.....	11.00@12.00	11.00@12.00	10.50@11.50	11.00@12.00
NOTE: Effective July 1, carcasses from old crop bovine animals will be classified as "yearling."				
Fresh Lamb and Mutton:				
SPRING LAMB, Choice:				
30-40 lbs.....	21.00@22.00	21.00@22.00	21.00@22.00	21.00@22.00
40-45 lbs.....	21.00@22.00	21.50@23.00	20.50@22.00	20.50@21.50
45-50 lbs.....	21.00@22.00	21.50@23.00	21.00@22.00	20.00@21.00
50-60 lbs.....	21.00@22.00	21.00@22.00		
LAMB, Good:				
30-40 lbs.....	19.00@21.00	20.00@21.00	19.00@21.00	19.50@21.00
40-45 lbs.....	19.00@21.00	20.00@21.00	19.00@20.50	19.50@20.50
45-50 lbs.....	19.00@21.00	20.00@21.00	19.00@21.00	19.00@20.00
50-60 lbs.....	19.00@21.00			
LAMB, Medium:				
All weights.....	17.00@19.00	17.00@19.00	16.50@19.00	17.00@19.00
LAMB, Common:				
All weights.....	15.00@17.00	15.50@17.50	14.00@16.00	15.00@17.00
YEARLING, All Weights:				
Choice.....				
Good.....	16.00@17.00	17.00@18.00	16.00@17.00	16.00@17.00
Medium.....	14.00@16.00	15.50@17.00	14.00@16.00	13.00@16.00
Common.....	12.00@14.00	14.00@16.00	13.00@14.00	13.00@14.00
MUTTON (Ewe) 70 lbs. down:				
Good.....	7.00@8.00	9.00@10.00	8.00@9.00	
Medium.....	6.00@7.00	8.00@9.00	7.00@8.00	
Common.....	5.00@6.00	7.00@8.00	6.00@7.00	
Fresh Pork Cuts:				
LOINS: No. 1 (Boneless Incl.):				
8-10 lbs. av.....	15.00@15.50	16.00@17.00	14.00@15.00	15.00@16.00
10-12 lbs. av.....	15.00@15.50	16.00@17.00	14.00@15.00	15.00@16.00
12-15 lbs. av.....	13.50@14.50	15.50@16.50	13.00@14.00	14.00@15.00
16-22 lbs. av.....	11.00@12.00			12.50@13.00
SHOULDERS, Skinned N. Y. Style:				
8-12 lbs. av.....	9.50@10.50		10.50@11.00	10.50@11.00
BUTTS, Boston Style:				
4-8 lbs. av.....	11.00@12.00		12.00@12.50	12.00@13.50
SPARE RIBS:				
Half sheets.....	7.00@8.00			
TRIMMINGS:				
Regular.....	4.00@4.50			

MAY MARGARINE PRODUCTION

Margarine produced during May, 1940, with comparisons:

	May, 1940, lbs.	May, 1939, lbs.
Production of uncolored margarine.....	24,495,589	22,578,516
Production of colored margarine.....	180,538	120,044
Total production.....	24,676,127	22,698,560
Uncolored margarine with- drawn tax paid.....	24,094,477	22,806,168
Colored margarine with- drawn tax paid.....	28,168	20,796

TALLOW FUTURE TRADING

Mon., July 1.—Close: All options 4.35 n; no sales.
Tues., July 2.—Close: All options 4.30 n; no sales.
Wed., July 3.—Close: All options 4.35 n; no sales.
Thurs., July 4.—Holiday. No market.
Fri., July 5.—Close: July and Aug. 4.35n; Sept. and Oct. 4.40n; Nov. and Dec. 4.45n.

Stronger Trend Develops in Tallow; Greases Hold Firm

Advance of $\frac{1}{8}$ c made by N. Y. extra; turnover in N. Y. tallow market estimated at around 1,000,000 lbs.—Improvement in hog and lard markets lend additional support—By-products firmer.

TALLOW.—The tallow market at New York developed additional strength this week, extra advancing $\frac{1}{8}$ c to $\frac{1}{4}$ c sales, with an estimated turnover of 750,000 to 1,000,000 lbs. While local soapers were moderate buyers, the heaviest demand came from a Cincinnati consumer, who bought July and August delivery material at the new market levels. Local soapers were slow in taking hold and inclined to await developments, but further improvements in lard and cottonseed oil values stiffened ideas on the part of tallow producers. Export interest in tallow has fallen off almost completely, but loose lard has worked away from the soap kettle level, ruling at better than 5c, Chicago, and this rise is influencing tallow values.

At New York, edible was quoted at $4\frac{1}{2}$ @ $4\frac{1}{2}$ c; extra, $4\frac{1}{4}$ c and special, $4\frac{1}{4}$ c.

Tallow market at Chicago this week showed sustained strength, buoyed up by an advancing hog market and a firmer situation in lard. Offerings were light early in week but by midweek were reported present in more volume, particularly for nearby shipment. Demand was reported limited for nearby tallow on Wednesday. The Fourth of July holiday was a factor in limiting activity in this market. Couple tanks prime tallow sold at midweek at $4\frac{1}{2}$ c, Chicago, for August delivery, with some reported available $\frac{1}{8}$ c lower for nearby delivery. Earlier in week, prime tallow was reported salable at $4\frac{1}{2}$ c, Cincinnati, for August, and $\frac{1}{8}$ c lower for July. Special quoted $4\frac{1}{2}$ @ $4\frac{1}{2}$ c, Chicago and Cincinnati, depending on shipment. Tank No. 3 tallow sold at midweek at 4c, Chicago, while renderer's prime tallow sold at $3\frac{3}{4}$ c, Chicago. Prices on Wednesday at Chicago were reported as follows:

Edible tallow	$4\frac{1}{2}$
Fancy tallow	$4\frac{1}{2}$ @ $4\frac{1}{2}$
Prime packers	$4\frac{1}{2}$ @ $4\frac{1}{2}$
Special tallow	$4\frac{1}{2}$ @ $4\frac{1}{2}$
No. 1 tallow	4 @ $4\frac{1}{2}$

STEARINE.—The market for stearine was steadier at New York, a moderate business passing at $5\frac{1}{2}$ c, up $\frac{1}{8}$ c from the previous week. Subsequently, oleo was quoted at $5\frac{1}{2}$ c nominal.

At Chicago, the market was steadier. Prime was quoted at $5\frac{1}{4}$ c.

OLEO OILS.—Interest continued limited but prices held steadily at New York. Extra was quoted at $6\frac{1}{2}$ @ $6\frac{1}{2}$ c;

prime, $6\frac{1}{2}$ @ $6\frac{1}{2}$ c, and lower grades, $6\frac{1}{4}$ c.

At Chicago, demand was moderate and prices steady. Extra was 7c.

GREASE OIL.—Demand at New York for grease oil was slow and prices were lowered $\frac{1}{4}$ to $\frac{1}{2}$ c compared with the previous week. No. 1 was $7\frac{1}{4}$ c; No. 2, $7\frac{1}{2}$ c; extra, $7\frac{1}{2}$ c; extra No. 1, $7\frac{1}{2}$ c; winter strained, 8c; prime burning, $8\frac{1}{4}$ c, and prime inedible, $8\frac{1}{4}$ c.

Grease oil quotations at Chicago were as follows: No. 1, $6\frac{1}{4}$ c; No. 2, $6\frac{1}{2}$ c; extra, $7\frac{1}{4}$ c; extra No. 1, 7c; extra winter strained, $7\frac{1}{2}$ c; special No. 1, $6\frac{1}{2}$ c; prime burning, $8\frac{1}{4}$ c; and prime inedible, $7\frac{1}{4}$ c. Acidless tallow oil was $6\frac{1}{2}$ c.

NEATSFOOT OIL.—Demand was dull at New York and the market was lowered as much as $\frac{1}{2}$ c. Extra was quoted at $7\frac{1}{2}$ c; No. 1, $7\frac{1}{2}$ c; prime, 8c; pure, $11\frac{1}{4}$ c, and cold test, $16\frac{1}{4}$ c.

Neatsfoot oil quotations at Chicago were: Cold test, $16\frac{1}{4}$ c; extra, $7\frac{1}{4}$ c; No. 1, 7c; prime, $7\frac{1}{2}$ c, and pure, 11c.

(See page 33 for later markets.)

GREASES.—The market for greases at New York was rather quiet but steadier, as the result of light offerings and additional improvement in tallow and lard values. Producers were offering sparingly, but consumer demands were on a hand-to-mouth scale. Local consumers were taking some stuff, but were inclined to await developments, while outside interest and export demand for greases were slow. On the whole, holiday feeling overspread the market and interfered somewhat with trade.

Prices at New York were unchanged to $\frac{1}{8}$ c better. Yellow and house was quoted at 4c; choice white, $4\frac{1}{4}$ c, and brown, $3\frac{1}{2}$ @ $3\frac{1}{2}$ c.

While activity in the Chicago grease market has been limited this week by moderate offerings and lack of intensive demand, the market has generally held its own with prices quoted a week ago, except for a slightly easier trend in a few items. The stronger hog and lard markets have been a factor in holding grease prices at these levels. Tank of white grease sold early in week at $4\frac{1}{2}$ c, Cincinnati, for August delivery, or $\frac{1}{8}$ c above last week's quotations. Most trading in the past few days, however, has been around the $4\frac{1}{4}$ c level, at which white grease was quoted at midweek, just prior to the holiday. Yellow grease was quoted on Tuesday around $3\frac{3}{4}$ c good production and $3\frac{1}{2}$ c for renderers' product in tanks. Wednesday's grease quotations at Chicago:

Choice white grease	$4\frac{1}{4}$ @ $4\frac{1}{4}$
A-white grease	4%
B-white grease	4
Yellow grease, 10-15 f.f.a.	3%
Yellow grease, 16-20 f.f.a.	3%
Brown grease	$3\frac{1}{2}$ @ $3\frac{1}{2}$

BY-PRODUCTS MARKETS

Chicago, July 3, 1940

Blood, digester tankage, feeds and cracklings registered marked gains around midweek. Improved hog markets an important factor. Informed sources foresee stronger trend in by-products.

Blood

Sales of blood reported in $\$2.25$ @ 2.35 range, or about 10 to 15c higher than a week ago.

	Unit
Ammonia
Unground $\$2.25$ @ 2.35

Digester Feed Tankage Materials

Firmer trend in this market, with sales of 11-12% unground feed tankage reported in range indicated below.

Unground, 11 to 12% ammonia $\$2.15$ @ 2.25
Unground, 6 to 10%, choice quality 2.35 @ 2.40
Liquid stick 1.25 @ 1.50

Packinghouse Feeds

Packinghouse feeds steady to $\$2.50$ higher, influenced by rising hog market and improved demand. Stocks reported low.

	Carlots,
	Per ton
60% digester tankage $\$40.00$
50% meat and bone scraps 40.00
Blood-meal 45.00
Special steam bone-meal 45.00

Bone Meals (Fertilizer Grades)

Bone meals nominally unchanged.

	Per ton
Steam, ground, 3 & 50 $\$28.00$ @ 30.00
Steam, ground, 2 & 26 28.00

Fertilizer Materials

This market still reported steady at previous levels.

	Per ton
High grade tankage, ground $\$2.00$ @ 2.10
10% ammonia 18.00
Bone tankage, unground, per ton 2.25 @ 2.35
Hoof meal 2.25 @ 2.35

Dry Rendered Tankage

Cracklings firmer. Car low test reported at 55c, Chicago, at midweek; car high test at 50c.

	Per ton
Hard pressed and expeller unground,
up to 48% protein (low test) $\$52\frac{1}{2}$ @ 55
above 48% protein (high test) $47\frac{1}{2}$ @ 50
Soft pressed pork, ac. grease and
quality, ton 30.00
Soft pressed beef, ac. grease and
quality, ton 27.50 @ 30.00

Gelatin and Glue Stocks

Market quiet and unchanged.

	Per ton
Calf trimmings $\$20.00$
Sineaws, pizzles 18.00
Cattle jaws, skulls and knuckles 35.00
Hide trimmings 13.00 @ 14.00
Pig skin scraps and trim, per lb. l.c.l. $3\frac{3}{4}$ @ 4

Bones and Hoofs

No price revisions reported in bones and hoofs.

	Per ton
Round shins, heavy $\$45.00$ @ 50.00
light 45.00 @ 47.50
Flat shins, heavy 45.00 @ 47.50
light 40.00 @ 42.50
Blades, buttocks, shoulders & thighs 40.00 @ 42.50
Hoofs, white 55.00
Hoofs, house run, unsorted 25.00
Junk bones 22.00 @ 24.00

Animal Hair

No change in animal hair market.

Winter coll dried, per ton $\$30.00$ @ 35.00
Summer coll dried, per ton 22.50 @ 25.00
Winter processed, black, lb. $8\frac{1}{2}$ @ $7c$
Winter processed, gray, lb. $5\frac{1}{2}$ @ $8c$
Summer processed, gray, lb. 3 @ $3\frac{1}{2}$ @ $3\frac{1}{2}$ @ $3\frac{1}{2}$
Cattle switches $2\frac{1}{2}$ @ $3\frac{1}{4}$ @ $3\frac{1}{4}$

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$28.00
Blood, dried, 16% per unit.....	2.25
Unground fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory.....	3.50 & 10c
Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f. spot.....	54.00
July shipment.....	54.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A. f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton: bulk, ex-vessel Atlantic and Gulf ports.....	27.00
in 200-lb. bags.....	28.30
in 100-lb. bags.....	29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	2.00 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	2.00 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$32.50
Bone meal, raw, 4 1/2% and 30%, in bags, per ton, c.i.f.....	30.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	8.50

Dry Rendered Tankage

50/55% protein, unground.....	45
60% protein, unground.....	45

EASTERN FERTILIZER MARKETS

New York, July 2, 1940

The new nitrate of soda prices were announced for the coming season in bulk, and the price is \$27.00 per ton ex. vessel ports. Sulphate of ammonia is in good demand and new contracts are being written for good-sized quantities.

Tankage is weak and sold at \$2.00, f.o.b. New York, and more is offered at the same price. Blood is not moving very freely and is offered at \$2.25. South American is offered at \$2.30, c.i.f., and South American tankage at \$2.40 and 10c, c.i.f.

Cracklings are selling at 45c per unit, f.o.b. New York, and moving at this figure.

MARGARINE MATERIALS USED

Products used in margarine manufacture during May, 1940:

	May, 1940, lbs.	May, 1939, lbs.
Ingredient schedule of uncolored oleomargarine:		
Babassu oil.....	961,032	1,320,730
Beef fat.....	22,384	22,384
Coconut oil.....	2,466,628	2,937,713
Corn oil.....	48,124	23,695
Cottonseed oil.....	8,450,271	6,772,514
Derivative of glycerine.....	66,409	53,417
Lecithin.....	6,828	5,290
Milk.....	4,656,147	4,468,069
Neutral lard.....	493,522	73,577
Oleo oil.....	919,428	987,278
Oleo stearine.....	309,575	288,927
Oleo stearine oil.....	88,000
Oleo stock.....	89,614	73,087
Palm oil.....	480	540
Palm kernel oil.....	7,543
Peanut oil.....	132,828	194,105
Salt.....	981,249	975,501
Soda (benzoate of).....	10,200	9,708
Soya bean oil.....	5,083,591	5,526,001
Soya bean stearine.....	1,100
Vitamin concentrate.....	1,303	1,109
Total.....	25,366,229	23,741,188

GETTING GRAIN IN LARD

A fine grain in lard is desirable. How can a packer get it? "PORK PACKING," tells how. Write to The National Provisioner for information about this latest textbook for the pork packer.

Cotton Oil Futures Firmer With Improvement in Lard

Trade rather inactive — Tenders on July contracts readily absorbed — More hopeful view of edible fats situation prevails—Coconut oil higher.

THE New York cottonseed oil futures market was firmer in tone this week, but rather inactive with the trade disposed to go slowly pending developments. The holiday had some influence in keeping down outside interest. Prices moved up 10 to 20 points and held steady as a result of ready absorption of tenders on July oil contracts and strength in the Chicago lard futures market.

Heavy government absorption of lard and the expected diminution in hog marketings created more bullish sentiment in edible fats. The foreign news had less effect on the market this week, but there was little disposition to increase open commitments on either side.

Cash demand was on a moderate and routine scale for both oil and shortening; cash oil prices held firm.

Commission house interest has been fair but mixed, and to a large extent represented transferring of July longs to the later months. Trade and refiners brokers were doing the reverse. Local professionals were first on one side and then on the other in attempting to follow the general commodity trend. Crude markets were quiet but strong in the South.

Thus far 49 lots of oil have been delivered on July contracts by one of the leading refiners. While these tenders brought about some outright liquidation and considerable transferring to the later months, reports indicated that about 45 lots were taken by other consumer and trade interests. Open interest in the July delivery is believed to be modest, but it is expected that additional tenders will come out later in the month.

The trade reports deliveries to consumers against old orders are continuing on a satisfactory scale, but that consumers are only buying as needed.

COCONUT OIL.—Demand was quiet but the market was steadier with other

oils. At New York, coconut oil, bulk basis, was quoted at 3c. Pacific coast bulk oil was quoted at 2 1/2c, representing an advance of 1/4c on the week.

CORN OIL.—Demand was quiet with the market steady at New York. Prices were 5 1/2c or better. Indianapolis was asking 5 1/2c.

SOYBEAN OIL.—Spot old crop oil sold at 4 1/4c, New York, and was quoted later at 4 1/4c @ 4 1/4c. New crop oil was in poor demand and was rather generally offered at 4 1/4c. Buyers are not inclined to operate ahead owing to uncertainty over future developments in the foreign situation.

PALM OIL.—Trade was quiet at New York and the market was steady. Sumatra was quoted around 2c and Nigre at 2 1/2c, bulk basis.

OLIVE OIL FOOTS.—The market was called 9c in tanks, New York, but was purely nominal.

PEANUT OIL.—The market was quiet and nominally quoted around 5 1/2c, New York.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 5 1/2c bid; Texas, 6 1/4c bid at common points; Dallas, 5 1/4c nominal.

Futures market transactions for the week at New York were:

FRIDAY, JUNE 28, 1940

	Sales	Range— High Low	—Closing— Bid Asked
July.....	62	610 605	600 602
Aug.....	605 nom
Sept.....	20	626 613	612 614
Oct.....	19	624 616	614 615
Nov.....	614 618
Dec.....	38	629 619	618 620
Jan.....	620 623
Feb.....	624 nom

Sales 139 contracts.

SATURDAY, JUNE 29, 1940

July.....	15	600 594	598 600
Aug.....	602 nom
Sept.....	612 614
Oct.....	6	611 611	614 615
Nov.....	613 618
Dec.....	2	618 618	619 619
Jan.....	1	620 620	621 623
Feb.....	625 nom

Sales 24 contracts.

MONDAY, JULY 1, 1940

July.....	11	599 599	597 607
Aug.....	602 nom
Sept.....	8	615 610	613 615
Oct.....	8	618 618	615 618
Nov.....	616 621
Dec.....	4	617 617	620 623
Jan.....	1	...	623 625
Feb.....	628 nom

Sales 32 contracts.

TUESDAY, JULY 2, 1940

July.....	3	615 615	605 612
Aug.....	610 nom
Sept.....	17	622 620	621 trad
Oct.....	4	625 619	623 625
Nov.....	623 630
Dec.....	14	630 627	627 629
Jan.....	4	633 632	630 632
Feb.....	635 nom

Sales 42 contracts.

WEDNESDAY, JULY 3, 1940

July.....	2	...	620 nom
Sept.....	7	627 625	627 629
Oct.....	14	630 627	629 bid
Dec.....	12	636 632	633 nom
Jan.....	1	636 636	636 nom

THURSDAY, JULY 4, 1940

Holiday. No market.
(See page 33 for later markets.)

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o. b. Valley points, prompt.....	5 1/4 @ 5 1/2
White deodorized, in bbls., f.o. b. Chgo.....	6 1/2 @ 6 3/4
Yellow, deodorized.....	6 1/2 @ 6 3/4
Soap stock, 50% f.f.a., f.o. b. consuming points.....	1 1/4 @ 1 1/2
Soybean oil, f.o. b. mills.....	4 1/2 @ 4 3/4
Corn oil, in tanks, f.o. b. mills.....	5 1/4 @ 5 1/2
Coconut oil, sellers' tanks, f.o. b. coast.....	2 1/2 @ 2 3/4
Refined coconut, bbls., f.o. b. Chicago.....	8 @ 8 1/4

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	15
White animal fat.....	12
Water churned pastry.....	12 1/2
Milk churned pastry.....	13 1/2
White "nut" type.....	8 1/2

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CHARTS I'M SENDING YOU BEAR
OUT WHAT WE SUSPECTED.
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adds up to the same thing: Because
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HIDES AND SKINS

Packer market irregularly higher— $\frac{1}{2}$ c up on light native and branded cows and ex-lite native steers— $\frac{1}{4}$ c up on native steers and $\frac{3}{4}$ c up on heavy cows—Packer heavy calf 1c higher, lights and kips steady.

Chicago

PACKER HIDES.—Further strength was shown by the packer hide market this week, an advance of $\frac{1}{2}$ c being paid on light native and branded cows; extreme light native steers sold up $\frac{1}{2}$ c late last week and another $\frac{1}{2}$ c advance paid this week; heavy native cows moved $\frac{3}{4}$ c higher; native steers sold at $\frac{1}{4}$ c over the advanced price paid late last week; a few Colorados and bulls sold steady. Sales prior to the holiday on Thursday totalled 52,000 hides. In addition, further trading late last week removed 31,000 more hides from packers' lists, bringing the total for last week to around 60,000 hides.

There is a good demand for light average hides of all descriptions and the spread is widening over heavy stock, especially heavy branded steers which have been somewhat draggy. Inasmuch as Canadian tanners were credited with buying the butt branded steers late last week in a good way, some thought is being given by the trade to the possible effects of the export control system being set up by the Government covering materials necessary for national defense, hides being among the items listed which cannot be exported after July 5th without a special export license.

The volume of trading in hide futures had dried up considerably during the past week and prices moved in a narrow range, being at present 5@11 points over last Friday.

Following the trading previously reported, 9,500 more June native steers sold late last week at 11 $\frac{1}{4}$ c; this week, 9,500 June native steers sold at 11 $\frac{1}{2}$ c, with couple cars Mar.-Apr. at 10c; market well sold up and none offered. A car June extreme light native steers sold at the week-end at 12 $\frac{1}{2}$ c, and 7,000 May-June sold this week at 13c, which is now bid and 13 $\frac{1}{2}$ c asked.

A total of about 20,000 May-June butt branded steers sold late last week at 10 $\frac{3}{4}$ c, or $\frac{1}{4}$ c up, and 11c is being asked for Junes. One packer this week sold 6,500 June Colorados at 10 $\frac{1}{4}$ c, steady basis, but this figure declined and 10 $\frac{1}{2}$ c asked in other directions. Heavy Texas steers are quotable at 10 $\frac{1}{2}$ @11c nom.; light Texas steers have been moving quietly in a small way around 10c; extreme light Texas steers are quotable 12@12 $\frac{1}{2}$ c nom. and scarce.

A total of 2,000 May-June heavy native cows sold at 11 $\frac{1}{4}$ c, as against 10 $\frac{1}{2}$ c paid late last week for a car of Mays. One packer sold 8,000 mostly June River point light native cows early at 12 $\frac{1}{2}$ c;

2,800 May-June northern, Chgo. and Cleveland take-off, sold later at 12 $\frac{1}{2}$ c, and the Association sold 1,000 July light cows at 12 $\frac{1}{2}$ c; later, a packer sold 1,200 June-July Omaha light cows, a heavy average River point, at 12 $\frac{3}{4}$ c. One packer sold 8,500 May-June branded cows at 11 $\frac{1}{2}$ c.

Bulls were steady, 3,500 native bulls moving at 9c; branded bulls last sold at 8c.

Shoe production during May was estimated finally at 29,261,910 pairs, a decrease of 5.8 per cent from April, and a decrease of 10.5 per cent from May 1939. Production for first five months this year is 8 per cent under same period of 1939.

Withdrawals from Exchange warehouses during the month of June totalled 221,758 hides, a new record, as against 59,718 during May.

OUTSIDE SMALL PACKER HIDES.

—Outside small packer all-weight natives are quotable in a range of 10 $\frac{1}{2}$ @11 $\frac{1}{4}$ c, selected, depending upon average weight, quality, section, etc., brands $\frac{1}{2}$ c less. Some fairly heavy average hides are offered at 10 $\frac{1}{2}$ c and meet with a slow demand, while some 47 lb. avge. hides are held at 11c. There is a good inquiry for light hides and 11c bid for stock around 43 lb. without acceptance, such offerings being scarce.

PACIFIC COAST.—A small lot of about 2,500 Vernon packer Apr.-May hides sold in the Coast market at the end of last week at 9 $\frac{1}{4}$ c for steers and 9 $\frac{1}{2}$ c for cows, flat, f.o.b. Los Angeles. However, bids of 9 $\frac{1}{2}$ c were declined at the week's opening for cows and further trading is awaited to clarify this market.

FOREIGN WET SALTED HIDES.

—The South American market worked $\frac{1}{2}$ c lower late last week when 10,000 Anglo steers moved equal to 9 $\frac{1}{2}$ c, c.i.f. New York; last previous trading in standard steers has been at 65 pesos or 10c. However, sellers declined 9 $\frac{1}{2}$ c basis this week, asking higher. Hides in that market are now running to mid-winter quality. One lot of 2,500 Sansinena cows moved this week at 63 pesos, equal to 9 $\frac{1}{2}$ c, with no recent comparable trading.

COUNTRY HIDES.

—While there is probably a little quiet trading going on in the country market, very little action is coming to light. Buyers and sellers are generally far enough apart in their ideas to block trading in any quantity and there seems to be very little pressure either to buy or to sell. Untrimmed all-weights are quoted 8 $\frac{1}{4}$ @8 $\frac{1}{2}$ c, flat, equal to 9@9 $\frac{1}{4}$ c selected, del'd Chgo., depending upon avge. weight. Heavy steers and cows are dull and quoted 7 $\frac{1}{2}$ @7 $\frac{3}{4}$ c nom. flat, trimmed, although doubtful if can be bought under 7 $\frac{1}{2}$ c. Bids of 9 $\frac{1}{2}$ c were declined for trimmed buff weights, asking 10c. Good trimmed extremes were last reported sold at

11 $\frac{1}{2}$ c, but good quality stock is said to be salable at 12c, but offerings scarce. Bulls quoted 5 $\frac{1}{2}$ @6c. Glues listed 6 $\frac{1}{2}$ @7c. All-weight branded hides quoted 7 $\frac{1}{2}$ @8c flat.

CALFSKINS. — Packer calfskins have been active and strong, the market moving up a cent on northern heavies 9 $\frac{1}{2}$ /15 lb., and $\frac{1}{4}$ c over last previous sale on River point heavies, while lights under 9 $\frac{1}{2}$ lb. sold steady. One packer moved May-June production of about 25,000 calf basis 26c for northern heavies, 24 $\frac{1}{2}$ c for River point heavies, and 21c for lights; two packers sold a total of 18,000 June northern heavies at 26c. One packer moved Cleveland and Evansville calf, securing the usual premium or 26 $\frac{1}{2}$ c for 6,000 heavies, and steady price of 21c for 2,000 lights; 5,000 more June light calf sold also at 21c, and about 7,000 Milwaukee all-weights 15 lb. and down moved at 22c.

Trading is awaited on city calfskins. Offerings have been priced at 17 $\frac{1}{2}$ @18c for the 8/10 lb. and 21 $\frac{1}{2}$ @22c for 10/15 lb., with no bids apparent at the moment; inside figures last paid. Outside small packer calfskins quoted 22@22 $\frac{1}{2}$ c, selected, for 15 lb. and down. Straight countries quoted 15@15 $\frac{1}{4}$ c flat. Car of Chgo. city light calf and deacons is offered at \$1.30, while buyers' ideas top at \$1.25.

KIPSKINS.—Packers moved most of their June kipskins last week, and further trading this week at steady prices about cleared June production except for a few over-weights and brands. One packer sold 4,000 June native kips basis 21c for northern and 20c for southern; also about 4,500 June over-weights at 19 $\frac{1}{4}$ c for northern and 18 $\frac{1}{2}$ c for southern. Branded kips sold previous week at 18c.

City kips are quiet and nominal around 18@18 $\frac{1}{2}$ c in the absence of definite offerings; accumulating very slowly. Outside small packer kips quoted around 18 $\frac{1}{2}$ c. Straight countries around 14c flat.

Packers cleared their May regular slunks previous week at 85c.

HORSEHIDES. — Horsehides are quoted about unchanged; offerings moderate and sufficient scattered trading to hold prices fully steady. City renderers, with manes and tails, quotable \$5.00@5.15, selected, f.o.b. nearby sections; ordinary trimmed renderers \$4.80@5.00, del'd Chgo.; mixed city and country lots \$4.20@4.50, depending upon quality of individual lot.

SHEEPSKINS. — Dry pelts quoted 19 $\frac{1}{2}$ @21c per lb., del'd Chgo., for full wools. Packer shearings are called fairly strong as production declines, and killers appear to find a ready outlet for offerings at firm prices. One house reports sales in a range of \$1.30@1.35 for No. 1's, 90c for No. 2's and 50c for No. 3's or clips; another packer reports moving couple cars at \$1.35, 92 $\frac{1}{2}$ c and 50c for the three grades. Pickled skins a bit firmer and \$5.50 per doz. reported paid for June native lambs, with intimation that \$5.75 had been paid in the eastern market. Some trading in lamb

pelts by outside independent packers on bids is scheduled for next week; market quoted nominally \$1.50@1.60 per cwt. live weight basis for native lambs and \$1.60@1.70 for westerns.

New York

PACKER HIDES.—The New York market has been quiet this week prior to the holiday. Most packers still have May-June native steers, while holdings of branded steers include a good part of April and all later production. Packers have been endeavoring to move the earlier salting hides along with late production. Market quotable in line with the western market.

CALFSKINS.—Slight advances were paid on a moderate movement of calfskins but this market has not moved up in line with the strength shown in the western market. Collectors sold two cars 5-7's at \$1.40, or 5c advance; on this basis, the 4-5's are quoted around \$1.20@1.25 nom., 7-9's around \$2.25 nom., and 9-12's around \$3.35 nom. Packers sold 10,000 of the 9-12's this week at \$3.70, or 5c up from last sale.

Meat Exports Down

(Continued from page 25.)

ried in 1939, most of it having gone to Canada earlier in the year. Beef and veal exports during the five-month period in 1940 were about 2½ million lbs. heavier than a year earlier. Total lard exports during this period were more than 10 million lbs. under exports during the first five months of 1939.

Imports of beef and veal during May were double those received in April, but the total was 2 million lbs. under the May, 1939, total. Total pork imports were barely one-seventh of the amount imported last May, though somewhat larger than the total for April, 1940.

Total pork imported during the five-month period in 1940 was 2,907,000 lbs. compared with 22,894,000 lbs. in the corresponding period in 1939.

LARD OUTPUT—CONSUMPTION

Lard production, apparent disappearance and exports for the October-May period, with comparisons and storage stocks on June 1, as reported by the U. S. Bureau of Foreign and Domestic Commerce, follow:

	1940 lbs.	1939 lbs.
Lard production (Oct. 1 to May 31)...	1,084,914,000	813,578,000
U. S. apparent disappearance (Oct. 1 to May 31)...	708,638,000	589,917,000
U. S. exports (Oct. 1 to May 31)...	171,227,000	174,272,000
Cold storage holdings (June 1)	283,844,000	139,336,000

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to July 5, 1940: To the United Kingdom, none; to the Continent, 6,613 quarters. A week ago, to the United Kingdom, 143,898 quarters, to Continent, 36,418.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Hog products were stronger during the latter part of the week, on stronger hog market, further hedge lifting and renewed strength in grains. Top hogs at Chicago were quoted at \$6.50.

Cottonseed Oil

Cotton oil was quiet and firmer with lard and allied markets. There were light offerings but speculative demand was small. Southeast and Valley crude, 5½c bid; Texas, 5½c.

Quotations on bleachable cottonseed oil at close of market on Friday were: July 6.10@6.27; Sept. 6.23@6.26; Oct. 6.26@6.28; Nov. 6.30@6.31; Dec. 6.32@6.34; 54 lots; closing barely steady.

Tallow

New York extra tallow, 4½c lb.

Stearine

Stearine was quoted 5½c lb.

Friday's Lard Markets

New York, July 5, 1940.—Prices are for export. Lard, prime western, 6.70@6.80c; middle western, 6.60@6.70c; city, 6½c; refined continent, 6½@6½c; South American, 6½@6½c; Brazil kegs, 6½@6½c; shortening 9c.

NEW YORK HIDE FUTURES

Saturday, June 29.—Close: Sept. 10.45; Dec. 10.63@10.70; Mar. 10.85; June 11.05 n; 27 lots; 10@16 higher.

Monday, July 1.—Close: Sept. 10.50; Dec. 10.69; Mar. 10.91 n; 57 lots; 5@6 higher.

Tuesday, July 2.—Close: Sept. 10.36@10.37; Dec. 10.62; Mar. 10.82 n; June 11.02 n; 43 lots; 7@14 lower.

Wednesday, July 3.—Close: Sept. 10.40; Dec. 10.59@10.60; Mar. 10.80 b; June 11.00 n; 28 lots; 4 higher to 3 lower.

Thursday, July 4.—Holiday. No market.

Friday, July 5.—Close: Sept. 10.45@10.50; Dec. 10.65; Mar. 10.85n; June (1941) 11.05n; 14 lots; 5@6 higher.

MAKING SHORTENING

What products enter into the manufacture of shortening? What proportion of each is used? "PORK PACKING," a test book for the meat packer, published by THE NATIONAL PROVISIONER, gives this information as well as facts on lard manufacture.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended July 5, 1940, with comparisons:

	Week ended July 5	Prev. week	Cor. week 1939
PACKER HIDES			
Hvy. nat. str.	@11½	@11	@11
Hvy. Tex.			
strs.	10½@11	@10½	@11
Hvy. butt brand'd			
strs.	10½@11	@10½	@11
Hvy. Col.			
strs.	10½@10½	@10b	@10½
Ex-light Tex.			
strs.	12@12½	@11½n	@10½
Brand'd cows.	@11½	11	@10½
Hvy. nat. cows	@11½	10½@11	@10½
Lt. nat. cows	12½@12½	12	@11
Nat. bulls.	@9	@9	8@8½
Brand'd bulls.	@8	@8	7@7½
Calfskins	21@26	21	17½@19½
Klps. nat.	@21	@21	@15½
Klps. ov-wt.	@19½	@19½	@14½
Klps. brand'd.	@18	@18	@13
Slunks, reg.	@85	@85	@82½
Slunks, hris.	45@50	45	40@45
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			
CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts.	10½@11½	10½@10½	9½@10
Branded	10@10½	9½@10½	9@9½
Nat. bulls.	7½@8	7½@7½	6½@7
Brand'd bulls.	7@7½	7@7½	6@6½
Calfskins	17½@21½	17½@22½	15@17½
Klps.	18@18½	@18	@13½
Slunks, reg.	75@80	75	@75
Slunks, hris.	40n	@40n	@35
COUNTRY HIDES			
Hvy. steers.	7½@7½n	7@7½	7@7½
Hvy. cows.	7½@7½n	7@7½	7@7½
Butts	9½@10	9@9½	@8½
Extremes	11½@12	11@11½	10½@10½
Bulls	5½@6	5½@6	5½@5½
Calfskins	15@15½	14½@15	@11½
Klpskins	@14	@14	10½@11
Horseshides	4.20@5.15	4.00@5.15	2.85@3.55
SHEEPSKINS			
Pkr. shearlgs.	1.30@1.35	1.30@1.35	@80
Dry pelts.	19½@21	20@21	15½@16

PORK PRODUCTS EXPORTS

Exports of provisions from Atlantic and Gulf ports for week ended June 29, 1940, as far as segregation is available:

TOTAL EXPORTS BY PORTS*

From	Pork, Bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York.....	32	468	468
New Orleans.....	320	620	620
Total week.....	352	1,088	1,088
Previous week.....	64	781	781
2 weeks ago.....	2,985	3,443	

SUMMARY FROM NOV. 1, 1939 TO JUNE 29, 1940

	1939 to 1940	1938 to 1939
Pork, M lbs.	153	55
Bacon and Hams, M lbs.	32,963	128,096
Lard, M lbs.	59,481	129,457

*Export data not available from Canadian ports.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 29, 1940, were 3,258,000 lbs.; previous week 3,469,000 lbs.; same week last year, 4,716,000 lbs.; Jan. 1 to date, 130,644,000 lbs.; same period last year, 125,882,000.

Shipments of hides from Chicago for week ended June 29, 1940, were 5,945,000 lbs.; previous week 6,574,000 lbs.; same week last year 4,708,000 lbs.; Jan. 1 to date, 131,099,000 lbs.; same period last year, 118,629,000 lbs.

FLAME CLEANING STEEL

In an extensive symposium on the painting of structural steel, members of the Institute of Civil Engineers heard flame cleaning described as one of the most important advances in engineering's battle against corrosion of metals. The symposium was held at the spring meeting of the Institute at Kansas City.

Bluntly characterizing corrosion as the "common cold of construction," which has not yielded to hit or miss treatment, E. R. Needles, a consulting engineer of New York, advanced a three-point program which he asserted should be followed in painting:

- 1.—Thorough cleaning of steel to blue (not bright) steel by sand blasting or flame cleaning.
- 2.—Use of synthetic resin vehicles.
- 3.—Centralization of responsibility for results.

Although there was not complete agreement with these recommendations, according to *Engineering News Record*, they came close to a composite summary of papers delivered by seven other speakers.

Proponents of flame cleaning assailed hand cleaning methods and machine brushing as inadequate in many cases. Reviewing sandblasting they pointed out that it not only has the disadvantages of blowing sand onto nearby painting operations, and leaving sand in crevices, but also is a siliceous hazard to men operating the process. Moreover,



MISSISSIPPI VALLEY STOCK YARDS ERECT NEW BUILDING

A new exchange building is being erected by the Mississippi Valley Stock Yards, St. Louis, Mo., to take care of increased business. Constructed of brick, the building will be 116 by 50 ft. It will house the stock yards offices, commission company offices, government office and restaurant.

freedom of application is limited by the fact that work must be done indoors or in good weather.

Flame cleaning was described as the process of applying to steel a high-temperature oxyacetylene flame, by means of special equipment, to draw off moisture and cause mill scale and other rust to expand and break away. Flame cleaning torches, which use a neutral flame and thus cause no cutting of the steel, can be operated with a progressive reciprocating action at forward speeds ranging from 10 to 30 ft. per minute. A 6-lb. torch with a 6-in. brush-type tip is the most widely satisfactory size for flat surfaces, although round headed tools should be used for corners and

rivet bends, and for irregular surfaces and remote recesses.

Immediately after flame application, surfaces are wire brushed and then dusted with a hair brush to remove loosened rust, scale and cockled paint. Painting follows immediately on a surface that is clean, warm and dry. Compressed air cleaning cannot be used after flame application because it chills the steel, resulting in moisture condensation. When grease is present, it must be removed with a solvent.

Watch the Classified Advertisements pages for bargains in equipment.

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This new economy HOG performs all the duties of the larger M&M machines . . . but with a smaller capacity for small renderers and animal food manufacturers. Grinds fat, bones, carcasses, viscera, etc. to uniform fineness. Reduces cooking time, saves steam and power, lowers operating costs! Write for Bulletin.

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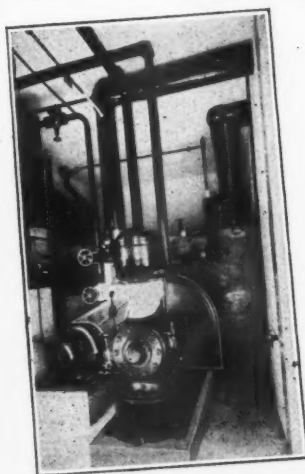
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And find out just what this modern CONTROLLED cold can do for your business.

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coils, group lift for ice tanks, ice-saver dumps, float and electric controls, and other money savers.

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**KIRKEBY
HOTELS**

Personalities and Events

(Continued from page 19.)

Corp., Muskogee, Okla., was recently ordered in a decree granted by O. H. P. Brewer, district judge. Joe Lux, who has been general manager of the concern, is acquiring the business and will operate it individually.

Robert E. Paine, late chairman of the board of directors of Houston Packing Co., Houston, Tex., and vice president of the Houston Land and Trust Co., left the bulk of his estate to his four children, it was revealed last month when the will was filed for probate. The estate was valued at approximately \$100,000. Mr. Paine died on June 4.

The abattoir at New Bern, N. C., recently purchased by the New Bern Development Co., is to be leased to a meat packing concern in the near future, according to Mayor Ray Henderson, president of the development company. The company bought the plant and real estate from the federal government for approximately \$5,000.

Seven girls and 36 boys, first graduates of the Food Trades Vocational High School, New York City, received their diplomas on June 26 and will embark on careers in meat retailing and other food vocations. Thirty-seven of the graduates had located jobs before the commencement exercises. George E. Mitchell, New York district manager for Swift & Company, presented one of the boys with a medal from the company for excellence in meat merchandising.

Maryland Beef & Provision Co. has been established at Baltimore, Md., to deal in meat and provisions. Principals of the new firm are David, Louis and Samuel Crystal.

Independent Beef Co., Trenton, N. J., is making improvements amounting to about \$1,400 on its property at 246 N. Willow st.

Standard Casing Co. of Canada, Toronto, Ontario, has transferred its location to 361 Sorauren ave.

G. B. Estes, Dallas, Tex., city sales manager for Swift & Company, shined the shoes of Lee Angle, the company's Ft. Worth sales manager, at a banquet for Ft. Worth salesmen recently as the

result of a wager made over sales of Prem, new Swift canned pork product, by sales forces in the two Texas cities. The victorious Ft. Worth salesmen were guests of John H. Hall, general manager of the Swift plant at Fort Worth.

Chip Steaks, which originated in California less than two years ago, are now being produced in 23 branch factories in as many states. The steaks were recently introduced in the Harrisburg, Pa., area by the Chip Steak Co. of Pennsylvania.

Los Angeles plant of Wilson & Co., pace-setter of the company's units from the standpoint of safety, recently completed its sixth consecutive month without sustaining a single lost-time accident.

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago on June 30:

	June 30, 1940	May 31, 1940	June 30, 1939
All barreled			
pork, bbls.....	10,796	10,429	12,672
P. S. lard, made			
since Jan. 1, '40,			
lbs.	124,753,375	115,925,553	55,294,548
P. S. lard, made			
Oct. 1, '39, to			
Jan. 1, 1940...	52,336,092	53,424,712	10,353,698
P. S. lard, made			
previous to			
Oct. 1, 1939...	7,477,416	7,477,416	16,381,864
Other lard.....	7,344,035	6,470,308	4,633,128
Total lard.....	191,910,918	183,297,989	86,573,238
D. S. cl bellies,			
contract.....	4,216,413	3,763,848	8,997,438
D. S. cl bellies,			
other.....	6,143,214	6,315,587
Total D. S.			
cl. bellies.....	10,359,627	10,079,425
D. S. rib bellies,			
made since			
Oct. 1, 1939...	1,287,725	1,122,325	942,351
D. S. short fat			
backs, lbs.....	4,519,276	3,923,958	2,835,272
S. P. hams, lbs...	8,492,134	8,345,520	5,160,227
S. P. skinned hams,			
lbs.	30,890,637	31,223,376	18,436,115
S. P. bellies, lbs.	28,682,959	25,890,818	21,822,654
S. P. picnics.....	5,858,922	6,971,262	4,558,338
S. P. Boston			
shoulders, lbs. }			
Other cuts, lbs...	8,584,519	7,992,412	9,253,932
Total cut, lbs....	98,675,799	95,549,106	72,006,327

TEMPERATURES FOR CURING

Proper temperatures are important for best curing results. "PORK PACKING," The National Provisioner's test book for packers, tells just what temperatures should be used in the curing cellar to obtain good results.

A BOOST FOR CANNED MEATS

This poster, appearing on hundreds of American Can Co. trucks throughout the nation during July, reminds consumers of the time to be saved by serving canned meats. Printed in 12 colors, the poster carries strong seasonal appeal, suggesting the variety of meat products now available in cans. The posters will be seen by millions of meat buyers.



Improve Appearance to Increase Ham Sales!

When you find superior quality boiled hams with fine flavor and appetizing appearance, undoubtedly you'll learn that they were produced in ADELMANN Ham Boilers!

The reason is, only ADELMANN offers the combined advantages of self-sealing, non-tilting cover, and elliptical yielding springs with their wide variable pressure. Hams cook in own juice, shrink is definitely reduced, flavor and quality are greatly improved. Operating and maintenance costs are minimized. Hams produced in ADELMANN Ham Boilers really *sell*!

HAM BOILER CORP.

Office and Factory: Port Chester, N. Y.
CHICAGO OFFICE: 332 S. MICHIGAN AVE.

ADELMANN Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel, the most complete line available. Liberal trade-in schedules permit worn or obsolete retainers to pay a substantial part of the cost of equipping with new ADELMANN Ham Boilers—"The Kind Your Ham Makers Prefer." Ask for free booklet "The Modern Method".



CAST ALUMINUM BOILER

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto.

AIR CONDITION YOUR STORAGE COOLERS



GEBHARDT Cold Air Circulators provide all the essential factors necessary for proper air conditioning! GEBHARDT Circulators are a simple automatic cooling unit that can be installed either between the rails, placed atop rail supports or suspended from the ceiling. Write now for complete details of this packer favorite.

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ON PARADE

Peacock Brand Casing Colors . . . clear, bright, attractive colors that are now available in new **TABLET FORM**! Effervescent-dissolving action spreads color quickly and evenly. They're easier to use and economical, too. One color tablet makes 125 gallons of cooking water. Write today for free samples.

WM. J. STANGE CO.
2536-40 W. Monroe St., Chicago

Western Branches: 923 E. 3rd St., Los Angeles, 1230 Sansome St., San Francisco. In Canada: J. H. Stafford Industries, Ltd., 24 Hayer St., Toronto, Ont.

HOG WEIGHTS AND COSTS

Barrows and gilts marketed at all of the six centers—Chicago, Kansas City, Omaha, National Stock Yards, St. Joseph and St. Paul—were lighter during June than in June last year; sows were heavier at Chicago, but lighter at the other five markets.

U. S. Agricultural Marketing Service reports following average weights and prices at the six markets during June, 1940 and 1939:

	Barrows and Gilts		Sows	
	June 1940	June 1939	June 1940	June 1939
	lbs.	lbs.	lbs.	lbs.
Chicago	234	236	380	375
Kansas City	214	222	383	395
Omaha	230	243	338	347
National Stock Yards	215	217	382	391
St. Joseph	210	219	371	391
St. Paul	234	240	340	347

Average costs for these classes at the six markets during June and a year earlier were:

	Barrows and Gilts		Sows	
	June 1940	June 1939	June 1940	June 1939
	\$	\$	\$	\$
Chicago	\$5.17	\$5.63	\$4.38	\$5.54
Kansas City	4.96	6.38	4.13	4.91
Omaha	4.84	6.14	4.23	5.24
National Stock Yards	5.17	6.64	4.42	5.37
St. Joseph	4.97	6.41	4.12	4.95
St. Paul	4.99	6.10	4.21	5.13

Average weight of droves at Wichita and Denver were:

	June 1940	June 1939
Wichita	205	212
Denver	230	242

NEW STAMP PLAN CITIES

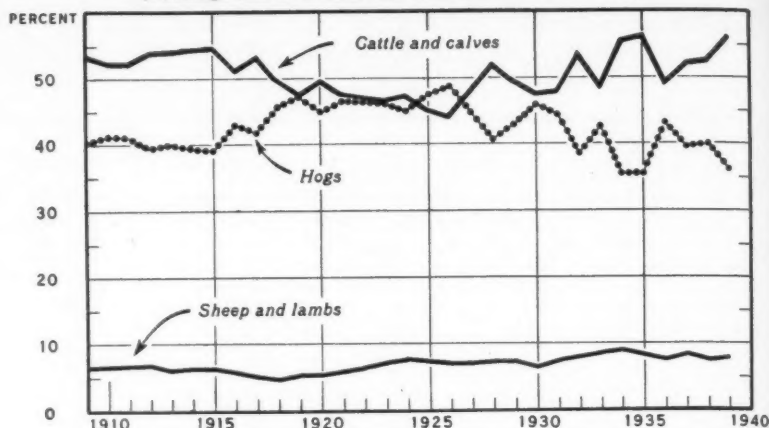
Newest areas designated by Henry A. Wallace, Secretary of Agriculture, for operation of the FSCC stamp plan of surplus commodity distribution include New Orleans, La.; Butte, Mont., and the rest of Silver Bow County; Wilmington, N. C., and the rest of New Hanover County; Haverhill, Mass., and the following counties in the northwestern section of Washington: Island, Kitsap, San Juan, Skagit, Snohomish and Whatcom.

Other newly designated stamp plan areas include Spartanburg, S. C., and the rest of Spartanburg County; Rapid City, S. Dak., and Pennington County; Covington, Ky., and Kenton County; Newport, Ky., and Campbell County; Gastonia, N. C., and Gaston County; and Fall River, Mass.

Detroit, Mich., and the rest of Wayne

CASH FARM INCOME FROM SALES OF MEAT ANIMALS 1909-1939

(Percentage each is of total cash farm income from livestock.)



From 1920 to 1927, cash income from sale of hogs was about equal to income from cattle and calves; since that time, however, cattle and calves have contributed the largest share of cash farm income.

County; Huron, S. D., and the rest of Beadle County; Aberdeen, S. D., and the rest of Brown County; Watertown, S. D., and the rest of Codington County; Fargo, N. D., and the rest of Cass County; Grand Forks, N. D., and the rest of Grand Forks County; Chattanooga, Tenn., and the rest of Hamilton County; Knoxville, Tenn., and the rest of Knox County; Lawrence, Mass.; Kenosha, Wis., and the rest of Kenosha County and Brooklyn, N. Y.

GLYCERINE-GRAPHITE

Static electricity on fan belts of automobiles, refrigeration equipment and the like, aside from its generally dangerous nature and interference with radio reception, is likely to give unpleasant shocks when metal parts are touched. The friction which is the cause of the static electricity, however, may be reduced by means of a mixture of glycerine and graphite, applied at the points of friction.

The glycerine-graphite mixture is also an excellent lubricant, valuable not only because it is insoluble in most organic solvents but also because it retains its activity at very low temperatures and extremes of weather. Being non-toxic, glycerine alone or in combination with graphite, may safely be employed as a lubricant for food-treating equipment.

LARD YIELD AND PRODUCTION

Average yield of lard (rendered weight) per animal during May, 1940, was 32.61 lbs., compared with 32.39 lbs. in April, 1940, and 31.38 lbs. in May, 1939. This yield was 13.99 per cent of the live weight in May, 1940, 14.04 per cent in April and 13.31 per cent in May, 1939.

Production, estimated on the basis of number of hogs slaughtered under federal inspection (including leaf) totaled 126,550,000 lbs. in May, 1940; 116,671,000 lbs. in April, and 106,945,000 lbs. in May, 1939. Five-year average for May was 75,584,000 lbs.

SAVING HOG SNOOTS?

Does it pay to save hog snouts? Do you compare them with tank value? Read "PORK PACKING," The National Provisioner's latest revision of "The Packers' Encyclopedia."

IT'S THE "GOOD OLD-FASHIONED FLAVOR" THAT SELLS SAUSAGE

Taste varies in different parts of the country. The secret of success is to flavor your meat specialties to please the taste of people in your locality. Rely on our experience to prepare seasoning formulas that click with your customers. Let us consult with you to develop products that taste better . . . and sell better. Write us!



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PINK SUPPLY COMPANY
MINNEAPOLIS MINNESOTA

READY NOW IN PERMANENT FORM!

The First Thirty-Seven Lessons in
THE NATIONAL PROVISIONER'S

School of Refrigeration

Almost simultaneously with the appearance of the first article under the general head of "The National Provisioner's School of Refrigeration" in July, 1938, letters of commendation were received from packers, superintendents, master mechanics and engineers in all sections of the country. The course had hardly gotten under way before requests for reprints began to come in. These have continued in increasing numbers.

"Volume 1, Meat Plant Refrigeration and Air Conditioning" is THE NATIONAL PROVISIONER'S answer to this demand. The author of the articles and the man who revised the first thirty-seven lessons in the course is a meat plant engineer—an expert in packinghouse refrigerating problems.

The articles in this new volume appear in lesson form and are designed to enable those interested in meat plant operation, as well as refrigeration, to acquire a practical working knowledge of this basic subject as well as fundamental information essential to the worker who has ambitions beyond his present job.

This first edition is limited. Fill out the coupon and mail in your order today. Price postpaid, \$1.50.

MEAT PLANT REFRIGERATION AND AIR CONDITIONING

Volume 1

Gives you the first thirty-seven lessons in "The National Provisioner's School of Refrigeration," revised to date by the author, in permanent book form.

The volume is indexed in such a manner as to permit ready reference to the many ramifications of any subject covered in the articles. As an example, this is the way the index treats the subject of "Heat."

	Page No.
HEAT	3
conduction of.....	7
conversion of.....	7
cubic foot of.....	7
generated in cooler.....	6
how it is measured.....	4
mechanical equivalent of.....	8
radiation of.....	7
removal during chilling.....	8
transfer of.....	7

The contents of "Meat Plant Refrigeration and Air Conditioning" are the first ever prepared on refrigeration from the packinghouse angle

THE NATIONAL PROVISIONER, 407 SO. DEARBORN ST., CHICAGO, ILL.

Please mail as soon as off the press ☐ copies of "Meat Plant Refrigeration and Air Conditioning" at \$1.50 per copy to

Name _____ Firm _____

Address_____ **City**_____ **State**_____

NEW EQUIPMENT *and Supplies*

NEW FLOOR FILLER

An economical waterproofing, crack-filling and splinter-proofing material for wood and concrete floors has been announced under the name of Tred-Seal by the Rock-Tred Company, Inc., of Chicago, Ill.

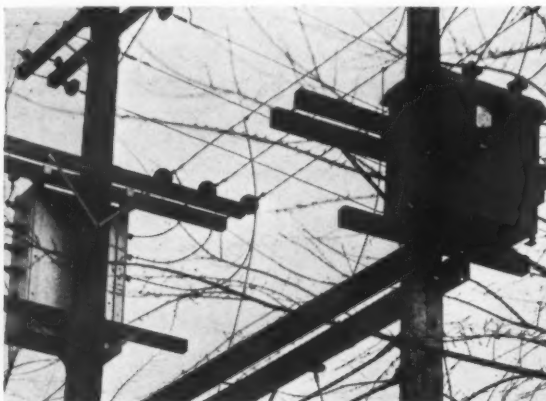
According to the announcement, Tred-Seal provides a non-slip, dust-proof, long-wearing surface which acts as a floor preservative. It is easily applied by steel trowel and is ready for heaviest service in six hours.

The main advantages of the product, it is pointed out, are in savings on maintenance and replacement of wood floors in warehouses, factories, docks, elevators and trucks. The splinter-proofing of wood surfaces is a safety feature stressed by the manufacturer along with low cost. Only a thin film is required to accomplish the purpose. One gallon of Tred-Seal covers approximately 75 sq. ft., it is stated.

IMPROVING POWER FACTOR

During a two-year operation, a small Wisconsin processing plant averaged a \$30-a-month saving on its power bill as a result of raising the plant power factor from 74 to 96 per cent with a 45-kva Westinghouse capacitor. At this rate, the installation paid for itself out of savings in about 16 months.

The electrical load in the plant is primarily induction motors with an inherently low power factor. Since the Wisconsin Power and Light Co. pays a substantial premium for power factor correction, it was a simple matter to determine that a capacitor was a paying investment. To provide for future plant expansion, the pole mounted cabinet housing the present 4,000-volt, 3-phase, 60-cycle capacitor, has room for an additional 15 kva.



HAND LIFT TRUCK

The Transliftor, a new hand lift truck made by Yale & Towne Mfg. Co., Philadelphia, Pa., is designed to handle heavy loads with less effort and greater safety for the operator.

Providing a positive mechanical selective (pump action) lift, this hand lift truck features effortless pump handle operation. The handle, designed for the safety of the operator, has a



HOLDS UP TO 5,000 LBS.

Safety for both load and operator is achieved in this truck.

lower flush-welded grip with no projecting edges.

Truck is made in capacities from 3,500 to 5,000 lbs. and is available in either wide or narrow frame models. Both types have the same devices for load safety, featuring hydraulic release checks to prevent dropped loads and torsion type rear links for side sway elimination. The device is designed for use with skid platforms and lends itself to the transportation of all sorts of heavy meat plant product.

POLE MOUNTED CAPACITOR

This installation reduced power bills in a small processing plant \$30 per month by raising the power factor from 74 to 96 per cent. The Westinghouse capacitor shown is a 4,000-volt, 3-phase, 60-cycle model.

New Trade Literature

Graphic Wattmeters (NL 772).—Twelve-page illustrated booklet containing photographs and drawings of five kinds of graphic wattmeters. In addition to illustrations, booklet describes the instruments and explains their applications.—The Esterline-Angus Co.

Barrel & Drum Carriers (NL 773).—Illustrated leaflet of information and pictures showing use of new barrel and drum carrier. Ability to handle all 55-gallon drums and half drums, vertically without use of hands and without spilling is claimed.—Chas. K. Ernst, Inc.

Frozen Meat Packaging (NL 774).—New six-page illustrated folder describes use of Cry-O-Vac, rubber latex bags used in storing frozen meat and food. Folder claims material is strong, odorless, tasteless, transparent, moisture and vapor-proof, and that it does not become brittle and crack at low temperatures.—Dewey and Almy Chemical Co.

Conical Dry Blender (NL 775).—New illustrated folder containing photograph of new conical dry mixer. Low horsepower requirements are stressed as well as homogeneous blending because of constant speed. Additions can be made to batch during mixing.—The Patterson Foundry & Machine Co.

Ammonia Masks (NL 778).—Four-page folder printed in brown and green describes three types of ammonia masks. It claims greater vision at all normal viewing angles through enlarged lens. Folder is illustrated with pictures of different masks in use.—Mine Safety Appliances Co.

Rotary Pumps (NL 779).—Illustrated catalog 939 describes a complete line of rotary pumps. In addition to photographs and cross-section drawings, this 125-page catalog contains 19 data tables and explains various pump problems, such as the determination of direction of rotation, horsepower requirements, suction lift, etc.—Geo. D. Roper Corp.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(7-6-40)

Editor THE NATIONAL PROVISIONER:

Please send, without obligation, publications listed below. (Give key number only):

No.

Name

Street

City

FLASHES ON SUPPLIERS

WESTINGHOUSE ELECTRIC & MFG. CO.—Louis J. Menges, formerly president of Lou Menges & Associates,



L. MENGES

St. Louis, Mo., has joined the Tenderay Process licensing division of the Westinghouse Lamp division, Bloomfield, N. J. Mr. Menges has been associated with the meat packing industry since about 1919 as a plant and machine designer and holds numerous patents on sausage casings and bacon-forming machines.

In his new position, Mr. Menges expects to travel extensively, keeping in close touch with meat packers and dealers who are licensed to use the Westinghouse "Tenderay Process" of tendering meat.

SYLVANIA INDUSTRIAL CORP.—Transfer of George Smale from the Chicago office to the New York office has been announced by the Sylvania Industrial Corp., New York City. It was also announced that Herman Davis, formerly of Oscar Mayer & Co., Chicago, has joined the Chicago staff.

CHAIN BELT CO.—Appointment of R. T. Steindorf as district manager of

its Chicago office has been announced by Chain Belt Co., Milwaukee, Wis. Mr. Steindorf has been associated with the company since 1924 when he became an apprentice. He has worked in both the engineering and sales departments of the company.

FRICK CO.—W. H. Aubrey, vice president of Frick Co., Waynesboro, Pa., was recently elected to the Board of Directors it has been announced. Mr. Aubrey, who has been with Frick Co. nearly 23 years, has been sales manager of the ice and refrigerating machinery department of the company since 1923.

ANCHOR HOCKING GLASS CORP.—Sales, credit and accounting departments of the Anchor Cap & Closure Corp., Long Island City, N. Y., were consolidated with the corresponding departments of the container division at the general offices of Anchor Hocking Glass Corp., Lancaster, Ohio, on June 17.

CHAIN BELT CO.—Appointment of G. B. Flanigan as New York district manager has been announced by the Chain Belt Co., Milwaukee, Wis. Mr. Flanigan, who succeeds the late W. H. Quinn, has been in the employ of the company since 1925 and was appointed Chicago district sales manager in 1937.

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's handbook on operations in the pork plant.

EXTRACT PRODUCERS MEET

John H. Beach, Seeley & Co., New York, was elected president of the Flavoring Extract Manufacturers' Association at the thirty-first annual convention of that organization June 24 to 26 at the Drake Hotel, Chicago. Other officers elected included Frank Dodge, Dodge & Olcott Co., New York, first vice president; George Chapman, Liquid Carbonic Corp., Chicago, second vice president; and William B. Durling, Wm. J. Stange Co., Chicago, third vice president.

Attention at the convention sessions was centered on package labeling, federal and state legislation and accomplishments of scientific research in the extract field. Attendance at the convention numbered 156 members.

RETAIL DEALERS TO CONVENE

Annual convention of the National Association of Retail Meat Dealers will be staged at St. Paul, Minn., on August 5 to 8, with official headquarters at the Hotel St. Paul. In connection with the convention sessions, which will be presided over by George Steindl, president of the association, there will be displays by leading companies doing business with the retail meat industry. A program of social events, with time for individual sight-seeing trips, has been arranged for wives of delegates.

Special X Soy Flour is the Ideal Binder

Sausage, Meat Loaves and Specialties made with "SPECIAL X" Soy Flour *slice better* because shriveling is minimized. The appealingly smooth, firm texture is a definite aid to increased sales and profits. "SPECIAL X" absorbs and holds natural oils and juices, thus assuring natural color and finer flavor. "SPECIAL X" meets every requirement of the *perfect binder*. Send for free sample.

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ABATTOIR HOISTS A. C. and D. C.

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Buenos Aires	"Oegreyas"	Tientsin
London		Istanbul

LIVESTOCK MARKETS *Weekly Review*

All Regions Cut Hog Production in 1940

IN THE June 1 pig crop survey (see page 13 of THE NATIONAL PROVISIONER of June 29), which reported the number of pigs saved in the 1940 spring season at 48,007,000 head, a decrease of 8 per cent from 1939, the U. S. Agricultural Marketing Service has made an analysis by geographical divisions, showing the distribution of the crop of December 1 to June 1, 1940. This analysis, with comparisons, follows:

SPRING PIGS SAVED BY REGIONS

(Dec. 1-June 1)

	1936	1937	1938	1939	1940
(000)	(000)	(000)	(000)	(000)	(000)
North Atlantic.....	730	885	867	921	842
East North Cent.....	10,497	10,621	11,732	13,399	13,274
West North Cent.....	19,899	16,860	19,718	24,696	22,927
South Atlantic.....	2,900	3,264	3,495	3,893	3,148
South Cent.....	5,710	5,348	6,119	7,449	5,966
Western.....	1,498	1,489	1,519	1,985	1,850
United States.....	41,294	38,476	43,450	52,343	48,007

The pig crop in the Corn Belt, by states, compared with the spring crop in the years 1936 to 1940, follows:

SPRING PIG CROP IN NORTH CENTRAL STATES

(Corn Belt)

	1936	1937	1938	1939	1940
(000)	(000)	(000)	(000)	(000)	(000)
Ohio.....	2,073	2,168	2,291	2,602	2,499
Indiana.....	2,504	2,687	2,977	3,371	3,364
Illinois.....	3,510	3,454	3,986	4,560	4,492
Michigan.....	631	645	649	799	817
Wisconsin.....	1,779	1,667	1,829	2,067	2,102

Eastern Corn Belt.....	10,497	10,621	11,732	13,399	13,274
------------------------	--------	--------	--------	--------	--------

Minnesota.....	3,213	3,045	3,666	4,310	4,233
Iowa.....	8,460	8,207	9,203	10,648	10,050
Missouri.....	2,120	1,588	2,092	2,614	2,450
No. Dakota.....	665	450	538	787	791
So. Dakota.....	1,505	958	1,236	1,884	1,833
Nebraska.....	2,866	1,876	2,128	3,077	2,454
Kansas.....	1,070	745	855	1,376	1,096

Western Corn Belt.....	19,899	16,860	19,718	24,696	22,927
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Total Corn Belt.....	30,396	27,490	31,450	38,095	36,201
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It will be noted that there was a decrease in the spring pig crop in all regions and in nearly all states. The

crop in the North Atlantic region decreased 9 per cent from 1939; East North Central, 1 per cent; West North Central, 7 per cent; South Atlantic, 15 per cent; South Central, 20 per cent and Western 7 per cent.

The June survey indicated a decrease of about 12 per cent in sows to farrow in the fall season of 1940, as based on breeding intention reports about June 1. The numbers indicated for 1940, compared with 1939, follow:

SOWS TO FARROW BY REGIONS

Fall 1940

	1939	1940
North Atlantic.....	136,000	120,000
East North Cent.....	1,329,000	1,471,000
West North Cent.....	1,526,000	1,365,000
South Atlantic.....	536,000	436,000
South Central.....	1,111,000	899,000
Western.....	244,000	205,000
United States.....	5,082,000	4,496,000

North Central States (Corn Belt)

Ohio.....	368,000	350,000
Indiana.....	438,000	429,000
Illinois.....	454,000	440,000
Michigan.....	100,000	90,000
Wisconsin.....	169,000	162,000

Eastern Corn Belt.....	1,529,000	1,471,000
------------------------	-----------	-----------

Minnesota.....	190,000	190,000
Iowa.....	588,000	553,000
Missouri.....	351,000	316,000
No. Dakota.....	16,000	15,000
So. Dakota.....	32,000	48,000
Nebraska.....	158,000	123,000
Kansas.....	171,000	120,000

Western Corn Belt.....	1,526,000	1,365,000
Total Corn Belt.....	3,055,000	2,836,000

SOONER MARKETINGS SMALLER

Except for hogs, livestock marketings in Oklahoma so far in 1940 have reached the lowest point in the last five years, according to figures released by the University of Oklahoma. This situation, according to the report, helps to explain the decline in agricultural income from the sale of principal products. The condition of livestock and ranges on June 1 was slightly above the 10-year average.

WEEKLY INSPECTED KILL

Number of animals processed in 27 selected centers for the week ended with June 28:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	9,297	16,424	49,643	59,933
Phila. & Balt....	2,774	1,686	27,823	2,281
Ohio-Indiana Group ²	8,289	4,369	61,912	12,917
Chicago.....	24,513	8,135	112,757	32,274
St. Louis Area ³	8,512	8,186	63,602	26,114
Kansas City.....	10,494	4,691	37,824	26,254
Southwest Group ⁴	11,933	5,025	30,967	31,700
Omaha.....	16,543	1,313	42,130	20,023
St. Paul-Wisc. Group ⁵	8,640	271	37,020	7,712
Interior Iowa & So. Minn. ⁶	18,743	19,969	93,921	7,557
Total.....	136,337	75,358	718,971	264,033
prev. week.....	127,706	75,999	695,509	269,015
Total, last year.....	133,643	75,743	489,837	274,983

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁴Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁵Includes St. Paul, Minn., Madison and Milwaukee, Wisconsin. ⁶Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1939 approximately 74% of the cattle, calves and hogs, and 82% of the sheep and lambs that were slaughtered under federal inspection that year.

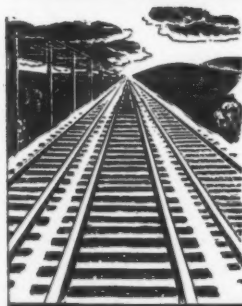
FEWER CATTLE ON GRASS

Marketings of cattle from the Blue Stem and Osage pasture regions of Kansas and Oklahoma will be smaller this fall than a year ago, since about 24 per cent less cattle were shipped in than in 1939, according to the report of the Agricultural Marketing Service. The decline has been largest in cattle going to the Blue Stem area, but there has also been a decrease in the Osage pasture receipts.

The number of cattle received this year is estimated at 214,000 head, compared with 280,000 head last year, 196,000 head in 1938, and an average of 318,000 head received in the district during the 10-year period from 1928 to 1937, inclusive.

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CINCINNATI, OHIO NASHVILLE, TENN.
INDIANAPOLIS, IND. MONTGOMERY, ALA.

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Indianapolis, Indiana

FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., July 3, 1940.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog trading was quite active through Wednesday, under sharply reduced receipts, compared with a week ago. Prices advanced from 65¢@85¢ over last week's close.

Hogs, good to choice

100-180 lb.	\$5.15@5.70
180-240 lb.	5.55@5.95
240-270 lb.	5.55@5.75
270-300 lb.	5.35@5.90
300-330 lb.	5.20@5.45
330-360 lb.	5.00@5.35

Sows

330 lbs. down	4.75@5.20
330-400 lb.	4.55@5.10
400-500 lb.	4.35@4.85

Receipts of hogs at Corn Belt markets for week which ended with July 3, 1940.

	This week	Last week
Friday, June 28	38,500	29,700
Saturday, June 29	44,700	38,400
Monday, July 1	39,200	42,500
Tuesday, July 2	18,000	28,600
Wednesday, July 3	24,300	23,300
Thursday, July 4—Holiday	No market.	

1940 MOVEMENT AT CHICAGO

Receipts of cattle and hogs at Chicago during the first six months of 1940 were larger than during the first half of 1939; calf and sheep receipts declined. Receipts of cattle totaled 906,140 head in 1940 compared with 855,432 head in 1939; calves totaled 132,345 head in 1940 against 167,028 head in 1939; hogs numbered 2,751,331 head in the six-month period in 1940 and 2,049,302 head in 1939; sheep totaled 1,170,454 in 1940 and 1,404,729 head in 1939.

Shipments from Chicago Stock Yards during the first six months of 1940 and 1939 were: Cattle, 214,794 head compared with 239,114 in 1939; calves 3,192 head in 1940 and 7,904 head in 1939; hogs, 233,394 head in 1940 and 250,685 head in 1939; sheep, 230,698 head in 1940 and 346,785 head in 1939.

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in May, 1940:

	May, 1940	April, 1940	May, 1939
Average cost per 100 lbs.:			
Cattle	\$8.30	\$7.96	\$7.93
Steers*	9.36	8.96	9.18
Calves	9.38	8.87	8.52
Hogs	5.94	5.27	6.62
Sheep and lambs	9.04	9.47	8.94
Average yields, per cent:			
Cattle	55.95	55.78	54.80
Calves	57.85	57.13	56.34
Hogs	74.73	74.93	75.33
Sheep and lambs	47.85	47.01	47.58
Average live weight, lbs.:			
Cattle	945.12	952.92	935.64
Steers*	986.23	980.70	967.88
Calves	168.82	163.33	170.80
Hog*	233.07	230.64	235.84
Sheep and lambs	83.40	89.10	88.50

*Also included in "cattle" data.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Wednesday, July 3, 1940, as reported by U. S. Department of Agriculture, Agricultural Marketing Service.

Hogs (soft & oily not quoted).	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good-choice:					
120-140 lbs.	\$4.25@5.15	\$4.75@5.25	\$5.00@5.50	\$4.90@5.25	
140-160 lbs.	4.90@5.75	5.25@5.80	5.25@5.75	5.00@5.80	
160-180 lbs.	5.50@6.25	5.75@6.25	5.50@6.00	5.65@6.00	
180-200 lbs.	5.85@6.30	6.15@6.30	5.80@6.00	5.90@6.10	
200-220 lbs.	6.00@6.35	6.25@6.35	5.90@6.00	5.90@6.10	
220-240 lbs.	6.10@6.35	6.25@6.35	5.90@6.00	5.90@6.10	
240-270 lbs.	6.00@6.30	6.20@6.35	5.85@6.00	5.85@6.05	
270-300 lbs.	5.80@6.10	5.90@6.25	5.75@5.90	5.80@6.00	
300-330 lbs.	5.65@5.90	5.85@6.10	5.70@5.85	5.70@5.90	
330-360 lbs.	5.50@5.70	5.65@5.95	5.60@5.75	5.60@5.75	
Medium:					
160-220 lbs.	5.25@6.00	5.50@6.10	5.15@5.80	5.35@5.90	5.10@5.80
SOWS:					
Good and choice:					
270-300 lbs.	5.30@5.50	5.40@5.50	5.35@5.50	5.15@5.25	4.95@5.10
300-330 lbs.	5.25@5.40	5.40@5.50	5.35@5.50	5.15@5.25	4.85@5.10
330-360 lbs.	5.15@5.35	5.35@5.50	5.30@5.40	5.10@5.25	4.80@5.00
Good:					
360-400 lbs.	5.00@5.20	5.25@5.40	5.25@5.40	5.00@5.15	4.85@4.80
400-450 lbs.	4.85@5.10	5.15@5.35	5.25@5.35	4.85@5.15	4.50@4.70
450-500 lbs.	4.60@4.90	5.00@5.20	5.20@5.30	4.75@5.00	4.30@4.50
Medium:					
250-500 lbs.	4.00@4.75	4.65@5.15	4.75@5.25	4.50@5.15	3.80@4.50
PIGS (Slaughter):					
Med. & good, 90-120 lbs.	3.75@4.25	4.25@4.75			
Slaughter Cattle, Vealers and Calves:					
STEERS, choice:					
750-900 lbs.	10.50@11.50	10.25@11.00	10.25@11.00	10.25@11.25	10.00@10.75
900-1100 lbs.	11.00@11.75	10.65@11.25	10.50@11.35	10.50@11.25	10.00@11.00
1100-1300 lbs.	11.00@12.00	10.65@11.25	10.50@11.35	10.50@11.25	10.25@11.25
1300-1500 lbs.	11.00@12.00	10.65@11.25	10.50@11.35	10.25@11.25	10.25@11.25
STEERS, good:					
750-900 lbs.	10.00@11.00	9.50@10.25	9.50@10.50	9.25@10.50	9.00@10.00
900-1100 lbs.	10.25@11.00	9.75@10.65	9.50@10.50	9.50@10.50	9.25@10.00
1100-1300 lbs.	10.25@11.00	9.75@10.65	9.50@10.50	9.50@10.50	9.25@10.25
1300-1500 lbs.	10.25@11.00	9.75@10.65	9.50@10.50	9.50@10.50	9.25@10.25
STEERS, medium:					
750-1100 lbs.	8.50@10.25	8.50@9.75	8.75@9.50	8.25@9.50	8.25@9.00
1100-1300 lbs.	8.75@10.25	8.50@9.75	8.75@9.50	8.25@9.50	8.25@9.25
STEERS, common:					
750-1100 lbs.	7.50@8.75	7.75@8.50	7.25@8.75	6.75@8.25	7.25@8.25
STEERS, HEIFERS AND MIXED:					
Choice, 500-750 lbs.	10.00@11.00	9.75@10.50	9.75@10.50	10.00@10.75	9.50@10.50
Good, 500-700 lbs.	9.25@10.00	9.25@9.75	8.75@9.75	9.00@10.00	8.25@9.50
HEIFERS:					
Choice, 750-900 lbs.	10.00@11.00	9.75@10.50	9.50@10.25	10.00@10.75	9.25@10.25
Good, 750-900 lbs.	9.50@10.00	9.25@9.75	8.75@9.50	9.00@10.00	8.50@9.25
Medium, 500-900 lbs.	8.50@9.50	8.50@9.25	7.50@8.75	7.50@9.00	7.25@8.00
Common, 500-900 lbs.	6.75@8.50	7.25@8.50	6.50@7.50	6.25@7.50	6.00@7.25
COWS, all weights:					
Good	7.00@8.00	6.50@7.50	7.00@7.75	6.75@7.25	6.75@7.50
Medium	6.50@7.00	5.75@6.50	6.00@7.00	5.75@6.75	6.25@6.75
Cutter and common	5.00@6.50	4.75@5.75	4.50@6.00	4.50@5.75	4.75@6.25
Canner	4.00@5.00	3.25@4.75	4.00@4.50	3.50@4.50	4.00@4.75
BULLS (Ylgs. Excl.), all weights:					
Beef, good	6.75@7.50	6.50@6.75	6.50@7.00	6.50@7.00	6.75@7.25
Sausage, good	7.00@7.35	6.25@6.75	6.50@6.85	6.50@6.75	6.50@7.00
Sausage, medium	6.50@7.00	6.00@6.25	6.00@6.50	6.00@6.50	6.00@6.50
Sausage, cutter and common	6.00@6.50	5.25@6.00	5.50@6.00	5.00@6.25	5.25@6.00
VEALERS, all weights:					
Good and choice	9.50@10.00	7.75@9.00	8.50@10.00	7.50@9.50	8.00@9.00
Common and medium	6.50@9.50	5.50@7.75	6.00@8.50	5.50@7.50	6.00@8.00
Cull	3.50@6.50	4.50@5.50	5.00@6.00	4.50@5.50	4.50@6.00
CALVES, 400 lbs. down:					
Good and choice	7.00@8.50	7.50@9.00	7.00@8.50	7.50@9.00	7.00@8.50
Common and medium	6.00@7.00	6.00@7.50	6.00@7.00	5.50@7.50	5.50@7.00
Cull	5.00@6.00	5.00@6.00	5.00@6.00	4.50@5.50	4.50@5.50

Slaughter Lambs and Sheep:

SPRING LAMBS:					
Choice (closely sorted)					
*Good and choice	10.25@10.75	10.00@10.50	10.50@10.60	10.00@10.25	10.25@10.50
*Medium and good	9.25@10.00	9.00@9.75	9.25@10.25	8.75@9.75	9.00@10.00
Common	8.25@9.00	6.50@8.75	7.75@9.25	7.00@8.50	7.50@8.75
YEARLING WETHERS (shorn):					
Good and choice	7.75@8.75	7.50@8.25	7.25@8.00	7.25@7.75	7.50@7.75
Medium	7.25@8.00	6.00@7.50	6.75@7.25	6.25@7.25	6.25@7.25
EWES (shorn):					
Good and choice	3.50@4.00	2.75@3.50	3.00@3.50	2.50@3.25	2.75@3.50
Common and medium	2.50@3.50	1.50@2.75	1.00@3.00	1.50@2.50	1.50@2.75

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for five days ended June 28:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,539	1,326	2,757	2,413
San Francisco	750	171	1,000	9,800
Portland	2,900	360	3,200	3,175

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first two days this week were 15,667 cattle, 1,953 calves, 22,660 hogs and 4,998 sheep.

Watch Classified page for good men

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 29, 1940, as reported to The National Provisioner:

CHICAGO

Armour and Company, 5,473 hogs; Swift & Co., 3,557 hogs; Wilson & Co., 7,541 hogs; Western Packing Co., Inc., 2,684 hogs; Agar Packing Co., 5,470 hogs; shippers, 8,665 hogs; others, 31,001 hogs.

Total: 35,574 cattle; 4,056 calves; 67,391 hogs; 10,306 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,246	559	2,853	5,168
Cudahy Pkg. Co.	1,129	437	1,428	3,106
Swift & Company	1,295	500	2,147	4,559
Wilson & Co.	1,202	421	1,736	5,513
Ind. Pkg. Co.	150
Kornblum Pkg. Co.	1,079
Others	3,653	754	2,893	1,357
Total	10,604	2,671	11,207	19,703

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,726	10,126	4,038
Cudahy Pkg. Co.	3,835	6,827	4,385
Swift & Company	4,030	5,477	3,609
Wilson & Co.	1,494	5,125	2,127
Others	11,516
Cattle and calves, Eagle Pkg. Co., 25; Greater Omaha Pkg. Co., 101; Geo. Hermann, 43; Lewis Pkg. Co., 813; Nebraska Beef Co., 883; Omaha Pkg. Co., 207; John Roth, 57; South Omaha Pkg. Co., 297; Lincoln Pkg. Co., 317.
Total	17,820	22,052	69,071
Not including 14,159 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,083	1,652	4,215	10,029
Swift & Company	2,003	2,179	6,181	9,538
Hunter Pkg. Co.	1,227	233	3,035	377
Hell Pkg. Co.	2,953
Krey Pkg. Co.	8,305
Laclede Pkg. Co.	3,003
Siehoff Pkg. Co.	2,089
Shippers	4,502	2,447	20,595	5,863
Others	2,451	1,415	1,057
Total	12,326	6,511	51,791	27,765

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,296	360	8,660	10,114
Armour and Company	1,424	403	7,412	3,914
Others	980	61	2,212
Total	3,700	824	18,284	14,058
Not including 831 hogs bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,183	54	12,835	3,607
Armour and Company	3,195	70	13,436	1,859
Swift & Company	2,590	60	4,385	2,321
Shippers	4,607	59	4,445	286
Others	250	6	60
Total	13,825	258	35,161	8,103

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,411	816	705	1,282
Wilson & Co.	804	751	1,264
Others	212	24	1,141
Total	2,808	1,644	2,637	2,547
Not including 161 cattle and 2,364 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	816	347	796	2,792
Dold Pkg. Co.	303	70	491
Wichita D. B. Co.	14
Dunn-Ostertag	43	173
Fred W. Dold	87	434
Sunflower Pkg. Co.	27	294
Pioneer Cattle Co.
Interstate Pkg. Co.	140
Keefe Pkg. Co.	62
Total	1,492	426	2,188	2,792
Not including 270 cattle and 2,195 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,010	137	2,264	7,059
Swift & Company	890	123	1,859	4,648
Cudahy Pkg. Co.	675	64	1,214	1,755
Others	1,359	241	1,190	6,242
Total	3,943	565	6,527	19,704

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,008	1,091	2,853	5,913
Swift & Company	2,251	938	1,898	10,023
Blue Bonnet Pkg. Co.	179	92	208	1
City Pkg. Co.	123	27	621
Rosenthal Pkg. Co.	61	6	63
Total	4,622	2,154	5,643	15,937

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,877	1,985	20,985	1,920
Rifkin Pkg. Co.	715	36
Swift & Company	5,420	4,272	25,789	3,163
United Pkg. Co.	2,199	179
Cudahy Pkg. Co.	846	967
Others	2,622	1,586
Total	14,679	23,704	46,724	5,083

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,642	627	21,371	2,840
Armour and Company	746	165	2,778
Hilgemeyer Bros.	10	1,250
Stumpf Bros.	66	5	291
Meier Pkg. Co.	92	49	601
Stark & Wetzel	51	42	357
Wabnitz and Deters
Maass-Hartman Co.	1,786	2,327	24,183
Shippers	1,027	690	489	275
Others
Total	5,444	3,932	51,447	3,983

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	33	235
E. Kahn's Sons	351	594	4,487
Lohrey Packing Co.	367
H. H. Meyer Pkg. Co.	19	4,522
J. Schlachter's Sons	96	166	67
J. & F. Schroth P. Co.	18	4,024
J. F. Stegner Co.	142	93	2,649	3,734
Shippers	1,332	644	888	223
Others
Total	2,086	1,968	22,052	8,751
Not including 1,042 cattle, 27 calves, 5,800 hogs and 3,906 sheep bought direct.

RECAPITULATION

	CATTLE	Calves	Hogs	Sheep
Chicago	35,574	4,056	67,391	10,306
Kansas City	10,604	2,671	11,207	19,703
Omaha	17,820	22,052	69,071	14,159
East St. Louis	12,326	6,511	51,791	27,765
St. Joseph	3,700	824	18,284	14,058
Sioux City	13,825	258	35,161	8,103
Oklahoma City	2,808	1,644	2,637	2,547
Wichita	1,492	426	2,188	2,792
Denver	3,943	565	6,527	19,704
Fort Worth	4,622	2,154	5,643	15,937
Total	129,733	128,788	126,675

HOGS

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	Sioux City	Oklahoma City	Wichita	Denver	St. Paul	Milwaukee	Indianapolis	Cincinnati	Ft. Worth	Total
1939	67,391	11,207	39,071	51,791	18,284	35,161	2,637	2,188	6,527	46,724	7,936	51,447	22,052	5,643	368,079
1938	11,207	13,886	35,075	54,061	21,008	30,605	2,907	2,188	6,715	38,974	8,058	52,320	21,296	5,692	359,076
1937	31,445	10,550	18,492	12,282	4,245	13,444	2,080	1,479	4,753	14,366	2,591	5,907	2,669	3,875	126,675
1936	31,445	10,550	18,492	12,282	4,245	13,444	2,080	1,479	4,753	14,366	2,591	5,907	2,669	3,875	126,675
1935	31,445	10,550	18,492	12,282	4,245	13,444	2,080	1,479	4,753	14,366	2,591	5,907	2,669	3,875	126,675

SHEEP

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	Sioux City	Oklahoma City	Wichita	Denver	St. Paul	Milwaukee	Indianapolis	Cincinnati	Ft. Worth	Total
1939	10,306	12,312	7,280	23,663	13,506	13,877	25,020	9,546	11,277	13,877	25,020	9,546	11,277	13,877	25,020
1938	10,306	12,312	7,280	23,663	13,506	13,877	25,020	9,546	11,277	13,877	25,020	9,546	11,277	13,877	25,020
1937	10,306	12,312	7,280	23,663	13,506	13,877	25,020	9,546	11,277	13,877	25,020	9,546	11,277	13,877	25,020
1936	10,306	12,312	7,280	23,663	13,506	13,877	25,020	9,546	11,277	13,877	25,020	9,546	11,277	13,877	25,020
1935	10,306	12,312	7,280	23,663	13,506	13,877	25,020	9,546	11,277	13,877	25,020	9,546	11,277	13,877	25,020

ST. LOUIS HOGS IN JUNE

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for June, 1940, with comparisons, reported by H. L. Sparks & Co.:

	June 1940	June 1939	June 1938
Total receipts	265,043	209,012	225
Average weight, lbs.	225	225	225
Top prices:			
Highest	\$5.70	\$7.50
Lowest	5.15	6.40
Average cost	5.00	6.54

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., June 24	13,160	989	21,903	6,938
Tues., June 25	8,496	1,929	31,777	2,348
Wed., June 26	10,110	1,028	19,717	5,244
Thurs., June 27	4,537	1,066	14,793	5,435
Fri., June 28	957	413	14,500	2,479
Sat., June 29	100	7,300	3,500
*Total this week	37,351	5,420	110,461	25,944
Prev. week	32,515	4,661	104,733	32,306
Year ago	35,927	5,791	70,881	26,651
Two years ago	36,388	5,599	67,195	27,942

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., June 24	3,504	41	2,161
Tues., June 25	2,858	22	1,061	141
Wed., June 26	10,110	1,028	19,717	5,244
Thurs., June 27	1,291	5	1,632	638
Fri., June 28	431	21	2,288	53
Sat., June 29	100	100
Total this week	11,594	164	8,568	832
Previous week	10,099	141	8,303	1,582
Year ago	10,979	289	12,165	772
Two years ago	10,429	1,382	8,167	314

*Including 154 cattle, 1,202 calves, 42,294 hogs and 15,740 sheep direct to packers from other points.

†All receipts include directs.

JUNE AND YEAR RECEIPTS

	1940	1939	1940	1939
Cattle	144,843	142,100	906,177	855,432
Calves	21,552	23,372	132,310	167,078
Hogs	440,603	329,970	2,749,031	2,049,302
Sheep	118,829	113,917	1,170,798	1,404,729

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended June 29	\$9.90	\$5.05	\$3.55	\$10.00	\$10.00
Previous week	9.60	4.95	3.50	10.00	10.00
1939	9.25	6.05	3.00	9.70	9.70
1938	9.75	8.35	3.50	8.60	8.60
1937	12.90	11.25	3.75	10.70	10.70
1936	8.25	10.15	3.75	9.95	9.95
1935	10.20	8.90	2.50	8.75	8.75
Av. 1935-1939	\$10.05	\$9.05	\$3.30	\$9.55	\$9.55

SUPPLIES FOR CHICAGO PACKERS

	Cattle	Hogs	Sheep
Week ended June 29	25,757	101,893	25,112
Previous week	22,360	96,308	31,184
1939	24,983	59,021	26,788
1938	26,086	59,460	27,415
1937	28,219	49,758	42,456
1936	25,408	64,945	35,356

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended June 29, 1940.

CATTLE

	Week ended June 29	Prev. week	Cor. week, 1939
Chicago	25,728	22,751	24,038
Kansas City*	13,275	13,559	14,284
Omaha*	17,035	17,932	18,393
East St. Louis	7,764	8,113	8,723
St. Joseph	3,991	4,756	4,271
Sioux City	9,490	9,160	7,018
Wichita*	2,188	2,525	2,639
Fort Worth	6,776	5,721	7,642
Philadelphia	1,561	1,625	2,057
Indianapolis	1,789	1,813	1,696
New York & Jersey City	9,296	8,682	9,247
Oklahoma City*	4,673	4,223	5,570
Cincinnati	2,086	3,065	3,230
Denver	4,196	3,965	4,334
St. Paul	11,211	11,037	10,836
Milwaukee	3,317	2,561	3,327
Total	124,976	121,518	125,295

*Cattle and calves.

HOGS

Chicago	112,757	109,469	64,985
Kansas City	37,824	37,704	20,531
Omaha	42,157	33,549	25,274
East St. Louis	63,602	67,213	44,976
St. Joseph	17,061	20,835	8,160
Sioux City	37,020	31,070	15,611
Wichita	4,383	5,856	3,273
Fort Worth	5,643	5,692	3,385
Philadelphia	16,049	17,245	15,041
Indianapolis	22,377	28,060	10,225
New York & Jersey City	49,643	41,962	38,184
Oklahoma City	5,021	4,903	5,278
Cincinnati	22,052	19,255	14,934
Denver	6,931	6,996	4,941
St. Paul	46,724	38,974	32,952
Milwaukee	7,951	8,058	6,809
Total	497,195	476,851	314,559

*Includes National Stock Yards, East St. Louis, Illinois, and St. Louis, Mo.

SHEEP

Chicago	10,123	11,606	6,987
Kansas City	19,703	23,663	13,506
Omaha*	18,562	19,567	16,040
East St. Louis	21,901	17,853	18,932
St. Joseph	14,058	12,764	9,546
Sioux City	8,054	5,362	8,099
Wichita	2,792	4,262	3,886
Fort Worth	15,937	15,649	17,157
Philadelphia	2,572	2,718	5,008
Indianapolis	3,270	2,444	3,114
New York & Jersey City	60,137	50,443	60,875
Oklahoma City*	2,547	3,132	3,467
Cincinnati	8,751	8,832	12,442
Denver	6,390	5,809	5,873
St. Paul	5,083	5,160	3,495
Milwaukee	938	982	839
Total	200,618	187,246	189,356

†Not including directs.

NEW YORK LIVESTOCK

July 2, 1940

CATTLE:		
Steers, 1257-lb.	\$	11.10
Steers, medium, 1671-lb.		9.50
Cows, medium to good	7.00@7.50	
Cows, cutter and common	6.25@6.75	
Cows, canner	5.00@5.75	
Bulls, good	6.75@7.25	
Bulls, medium	6.00@6.75	

CALVES:		
Vealers, good and choice	\$11.00@11.50	
Vealers, common and medium	8.50@10.00	
Culls	5.00 up	

HOGS:		
Hogs, good and choice, 190-200-lb.	\$5.90	
Hogs, medium	4.00	

LAMBS:		
Lambs, good and choice, 70-74-lb.	\$11.25	

Receipts of salable livestock at Jersey City public market for the week ended with June 29:

	Cattle Calves	Hogs*	Sheep
Salable receipts	1,395	892	220
Total, with directs	7,060	12,834	24,816
Previous week:			
Salable receipts	1,446	1,503	210
Total, with directs	6,100	11,672	20,898

*Including hogs at 41st street.

A meal without Meat is a meal incomplete.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS

		NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending June 29, 1940	9,322	2,509	2,721
	Week previous	9,855	2,165	2,634
	Same week year ago	8,782	2,384	2,868
COWS, carcass	Week ending June 29, 1940	863	1,080	2,204
	Week previous	448	904	2,000
	Same week year ago	802	1,132	2,415
BULLS, carcass	Week ending June 29, 1940	474	825	36
	Week previous	458	919	35
	Same week year ago	392	841	11
VEAL, carcass	Week ending June 29, 1940	11,123 3/4	1,419	956
	Week previous	11,684	1,271	1,016
	Same week year ago	9,033	1,069	782
LAMB, carcass	Week ending June 29, 1940	46,036	14,783	17,360
	Week previous	40,456	17,684	18,628
	Same week year ago	38,259	13,622	17,591
MUTTON, carcass	Week ending June 29, 1940	2,509	276	1,135
	Week previous	1,858	305	1,029
	Same week year ago	1,429	77	998
PORK CUTS, lbs.	Week ending June 29, 1940	2,393,526	362,544	329,812
	Week previous	2,379,427	399,486	311,361
	Same week year ago	839,363	255,549	326,382
BEEF CUTS, lbs.	Week ending June 29, 1940	470,725		
	Week previous	316,535		
	Same week year ago	243,753		

LOCAL SLAUGHTERS

CATTLE, head	Week ending June 29, 1940	9,296	1,561	
	Week previous	8,682	1,625	
	Same week year ago	9,247	2,057	
CALVES, head	Week ending June 29, 1940	16,571	2,293	
	Week previous	17,067	2,274	
	Same week year ago	15,242	2,954	
HOGS, head	Week ending June 29, 1940	49,518	16,049	
	Week previous	41,902	17,245	
	Same week year ago	37,949	15,041	
SHEEP, head	Week ending June 29, 1940	60,137	2,572	
	Week previous	50,443	2,718	
	Same week year ago	60,875	5,098	

Country dressed product at New York totaled 2,154 veal, no hogs and 43 lambs. Previous week 2,280 veal, 1 hog and 87 lambs.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended June 29:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended June 29	175,000	427,000	208,000
Previous week	168,000	425,000	230,000
1939	174,000	308,000	244,000
1938	177,000	288,000	248,000
1937	222,000	240,000	254,000
At 11 markets:			
Week ended June 29		399,000	
Previous week		387,000	
1939		261,000	
1938		235,000	
1937		191,000	
1936		258,000	
At 7 markets:			
Week ended June 29	129,000	323,000	132,000
Previous week	123,000	322,000	145,000
1939	123,000	219,000	125,000
1938	119,000	189,000	132,000
1937	150,000	154,000	151,000
1936	145,000	221,000	133,000

CANADIAN LIVESTOCK PRICES

	Week ended June 27	Last week	Same week, 1939
STEERS			
Toronto	\$ 9.35	\$ 9.00	\$ 7.50
Montreal	9.15	9.00	7.50
Winnipeg	8.75	8.50	7.25
Calgary	8.00	9.00	6.50
Edmonton	8.00	8.00	6.50
Prince Albert	7.00	7.35	6.00
Moose Jaw	7.75	7.50	6.25
Saskatoon	8.00	7.50	6.25
Regina	7.50	8.10	6.50
Vancouver	7.50	8.10	6.50

VEAL CALVES

Toronto	\$10.00	\$ 9.50	\$ 8.50
Montreal	9.00	9.00	8.25
Winnipeg	7.50	7.50	7.00
Calgary	8.00	8.00	6.50
Edmonton	8.00	8.00	6.00
Prince Albert	6.50	6.75	5.50
Moose Jaw	7.00	7.50	6.50
Saskatoon	7.00	7.25	6.75
Regina	7.50	7.50	6.50
Vancouver	7.75	8.00	6.75

BACON HOGS

Toronto	\$ 8.40	\$ 8.40	\$ 9.05
Montreal	8.65	8.65	10.00
Winnipeg	7.75	7.75	9.00
Calgary	7.35	7.35	8.60
Edmonton	7.25	7.25	8.65
Prince Albert	7.35	7.35	8.75
Moose Jaw	7.50	7.50	8.85
Saskatoon	7.35	7.35	8.75
Regina	7.50	7.50	8.85
Vancouver	7.00	8.00	8.40

*Montreal and Winnipeg hogs sold on a "f. & w." basis; all others "off trucks."

GOOD LAMBS

Toronto	\$11.75	\$12.00	\$11.00
Montreal	11.00	11.50	10.50
Winnipeg	9.00	9.00	9.50
Calgary	9.75	9.75	9.50
Edmonton	9.25	10.25	8.25
Prince Albert	7.50	8.50	8.00
Moose Jaw	7.65	8.50	9.00
Saskatoon	7.50	9.00	8.00
Regina	8.25	10.00	8.50
Vancouver	11.00	11.00	10.00

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words.

Position Wanted

SALES EXECUTIVE—Many years' experience as salesman and sales executive. Successfully specialized in manufactured product and beef sales. Also Assistant marketing specialist, U. S. Govt., meat grader in charge of several stations. Experienced in provision production. Excellent references from industry and Federal Government. Box W-931, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

EXPERT all-around sausage maker wants position in small or medium sized packing house. Best of health and sober. W-943, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

POSITION WANTED as commission buyer in fat cattle, calves, lambs and hogs territory, heart of the blue grass. Like to buy for packing plant or commission house. 25 years' experience. Write W-946, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SUPERINTENDENT or assistant. Twelve years' experience in sweet pickle, smokehouse and industrial engineering. Detailed knowledge of plant operations and labor control. 37—married. W-947, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

WANTED: YOUNG, married and experienced man to take charge of shipping department in small packing plant near Chicago. Must have knowledge of meats. State experience and salary expected. Box W-939, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

Casing Salesman

Reliable house wants man for Southwest territory. Our salesmen know of this ad. Replies held strictly confidential. W-944, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Business Opportunities

MODERN SAUSAGE MANUFACTURING PLANT, consists of brick building, 35' x 150' with six-car garage attached. Fully equipped for the manufacture of all kinds of sausage, curing and processing of smoked meats, etc. Equipment consists of steam boiler, 10 ton ice machine, ovens, grinders, mixer, cutters, etc. Box W-909, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WILL SELL or lease small packing plant up to date, all new machinery and equipment. Reasonable if taken at once. Now in operation and making money. Good reason for selling. Write FS-945, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment Wanted

Packing Equipment Wanted

Wanted for user: 2—50 and 100 lb. Silent Cutters; 2—50 and 100 lb. Stuffers; 2—100 and 200 lb. Mixers; 3—Grinders; Filter Press, Lard Cooling Roll. No dealers. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

WANTED: Used Condenser for 10 x 10 Frick Ice Machine. Must be in A-1 shape. Box W-932, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment for Sale

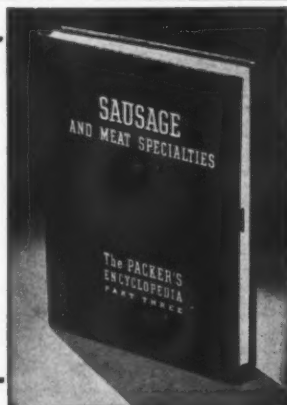
Rendering Equipment Offerings

1—Meakin horizontal continuous Cracking Press, with tempering apparatus, 30 h.p. motor, 800 to 1000 lb. cap. per hour.
5—9' x 19' Revolving Digesters or Percolators.
1000 Feet Drag or Scraper Conveyor.
10—Bartlett & Snow Dryers.
25—Dopp Kettles, all sizes.
10—Hammer Mills, Crushers, Grinders, Pulverizers.
Power Plant Equipment.
Sausage and Meat Equipment
5—Ice Breakers and Crushers.
2—Brecht 200 lb. Stuffers, without tubes.
2—Grinders, No. 156 and No. 52.
2—Meat Mixers, 35 gal. and 1000-lb.
1—Brecht 18" Filter Press.
1—Hand Operated Fat Cutter.
Ask for "Consolidated News" listing our large stock. Send us your inquiries—we desire to serve you. What have you for sale? We buy from a single item to a complete plant.

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City, N. Y.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.



SAUSAGE PROBLEMS? Here's Your Answer!

"Sausage and Meat Specialties"

The first book of its kind on these important subjects. Sausage manufacturers and sausage makers are applying it to their daily operations, and prominent educators in agricultural colleges have adopted it as a text book. Modern authentic sausage practices, tested and proven sausage formulas, recommendations for manufacturing and operating procedure and plant layout suggestions highlight the subjects covered in this outstanding volume. Order your copy today . . . price \$5.00, postpaid.

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The National Provisioner



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OF
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Two years ago our total operating cost was averaging nearly 8¢ per mile.

By following the recommendations of your Automotive Engineer, Mr. T. M. Wallen and using Standard Red Crown gasoline and Standard Bus and Truck Oil, our operating cost has been cut in half. We frequently call Mr. Wallen when our cost begins to get higher than we think it should be, and he is always ready and willing to assist us with our operating problems. We are big boosters for your products and think your engineering service is the finest thing in the field.

Very truly yours,

Seitz Packing Co., Inc.

E. Y. Lingle

E. Y. Lingle
Sec. & Treas.

EYL:JM

**PACKER
CUTS FLEET
COSTS IN
HALF!**

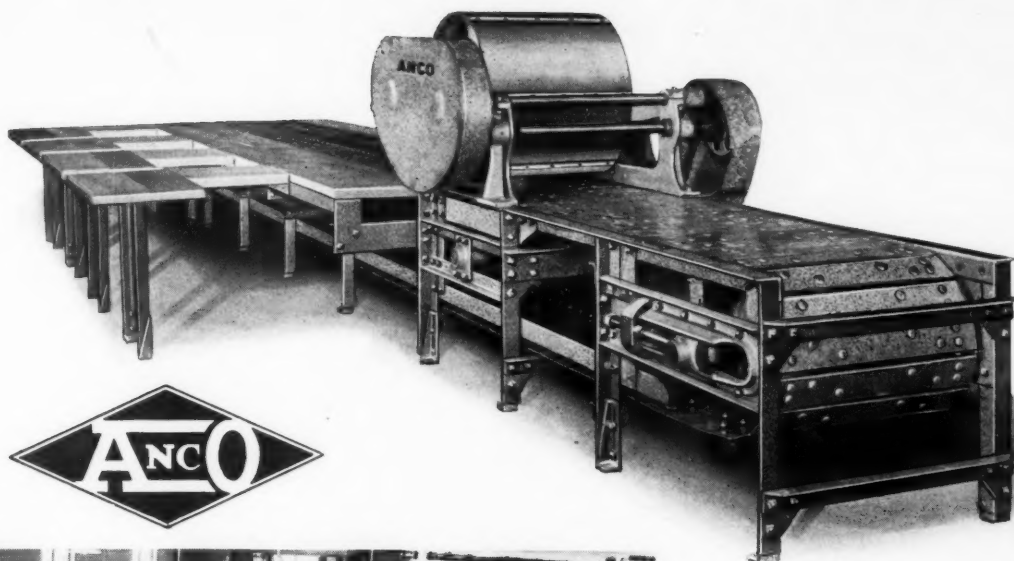
● THERE ARE Automotive Engineers like Mr. Wallen located throughout the Middle West. There's one near you—also ready and willing to help you cut operating expense. Remember it costs nothing but a phone call to the nearest Standard Oil (Indiana) office or a card to 910 S. Michigan Ave., Chicago, Illinois. Just ask to have the Automotive Engineer get in touch with you.

◀ Mr. E. Y. Lingle (left) Secretary-Treasurer and Wm. Wright (right) Chief Mechanic of the Seitz Packing Company, checking fleet engine efficiency with the help of Automotive Engineer T. M. Wallen (center).

Copy. 1940, Standard Oil Co. (Ind.)



STANDARD OIL COMPANY (INDIANA)
AUTOMOTIVE ENGINEERING SERVICE **LOWERS MILEAGE COSTS**



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OF THAT —"

"NO—I'LL TAKE
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OR—WAIT
A MINUTE
THIS LOOKS
WONDERFUL

**"Oh Dear, They All Look So Good,
I Don't Know Which to Get!"**

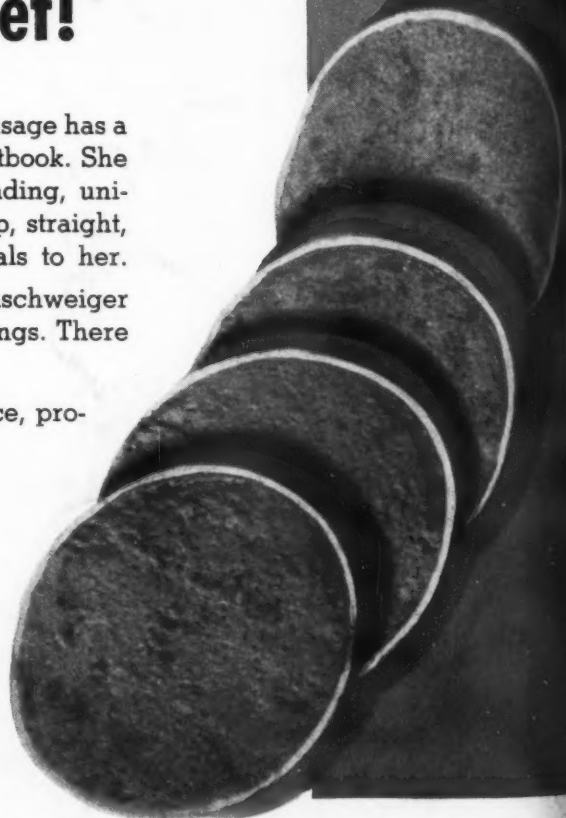
On parade in the dealer's case, the appearance of sausage has a powerful influence on the almighty Lady of the Pocketbook. She may not know—probably doesn't—much about grading, uniformity, processing, etc. But she knows that a plump, straight, well-filled piece of liver sausage (for example) appeals to her.

And you know that such liver sausage—such Braunschweiger and Thuringer, too—can only be had in natural casings. There is no satisfactory substitute.

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SWIFT'S NATURAL CASINGS . . . do this extremely well because of (1) large, dependable supplies, insuring (2) uniformity through (3) careful grading and (4) skillful processing.

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